

## Recipes

### Recipe Title

Creole Mustard Sauce for Rosemary Crusted Sirloin

### Serving Size

### Category

Sauces

Quantity	Ingredients
1 Tbsp.	garlic, minced
1 Tbsp.	shallots, minced
1/4 cup	red wine
1/4 cup	beef broth or veal stock
1/4 cup	cream
1/4 cup	Creole mustard
1/2 tsp.	sea salt
1/2 tsp.	cracked black pepper

### Instructions

Combine garlic, shallots and wine in a saucepan and simmer over medium-high heat until wine has reduced to almost dry. Add broth and cream and return to boil. Add Creole mustard, salt and pepper. Simmer for two minutes and serve over sirloin.

### Notes

from Chef Jeff Blank  
Cooking Fearlessly  
Hudson-on-the-Bend cookbook

