

## Tarragon And Whole Grain Mustard Cream Sauce

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2-4 Tbsp Butter

2 Shallots, peeled, and finely diced

2 Cloves Garlic, minced

2 Tbsp Pernod

$\frac{3}{4}$  Cup Whipping Cream

$\frac{1}{4}$  Cup Freshly Grated Parmesan Reggiano or Grana Padano

$\frac{1}{4}$  Cup Whole Grain Dijon Mustard

2-3 Tbsp Fresh Tarragon

In a skillet, gently saute shallots, and garlic in the butter for 5-7 minutes, or until soft and translucent on medium heat. Add Pernod, cook for additional 2 minutes. Add cream, and continue cooking until mixture can coat a spoon. Season to taste with salt and pepper. Turn off heat, and stir in cheese, mustard, and tarragon.