



Recipes

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Saffron Sherry Cream Sauce

Serves 1

Ingredients:

1 tsp. Olive Oil
4 oz. Yellow Onions , minced
1 tsp. Garlic , minced
6 oz. Cream Sherry
6 oz. Heavy Cream
1/8 tsp. Cayenne Pepper Sauce Pepper
1/8 tsp. Saffron Threads

Directions:

1. Heat oil in sauté pan over medium high heat.
2. Add onions and garlic. Sauté until translucent. Add cayenne and saffron threads.
3. Deglaze with sherry and reduce by half; add heavy cream and reduce again. Strain through fine mesh sieve, pressing onions to release as much liquid as possible. Serve.