



Recipes

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Cajun Cream Sauce

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

- 1 Tbsp. Unsalted Butter
- 2 oz. Celery , small dice
- 2 oz. Bell Peppers , small dice
- 4 oz. Onion , small dice
- 1 Tbsp. Garlic , peeled minced
- 3/4 cup Dark Beer
- 2 cups Heavy Cream
- 1 Tbsp. Worcestershire Sauce
- 2 tsp. Cajun Seasoning
- 2 tsp. Hot Sauce
- 1 Tbsp. Dijon Mustard
- 1/2 tsp. Kosher Salt
- 1/4 tsp. White Pepper

Directions:

1. In a sauce pot, melt butter and sweat celery, pepper, onion and garlic until fragrant and semi-translucent.
2. De-glaze pan with dark beer and reduce the liquid by half.
3. Add remaining ingredients and bring to a soft simmer.
4. Simmer for 10 min. and pull from heat. Hold hot for service.