

## Green Peppercorn Sauce

### Ingredients:

- 2 Tablespoons Butter
- 2 Tablespoons Shallots, chopped
- 2 Tablespoons Dijon Mustard
- 1/2 Cup Madeira Wine
- 3/4 Cup Heavy Cream
- 2 Tablespoons Green Peppercorns, slightly crushed

### Instructions:

- Heat butter in skillet. Add Madeira. Reduce heat to medium-low and add heavy cream. Heat for 1 minute; add peppercorns. Crush peppercorns gently with back of a wooden spoon to release flavor. Season to taste with salt and white pepper.
- Raise heat and cook until just thickened.