

Poulet Creole Mustard Demi Glace

(makes approx. 8 oz.)

- 1 tbsp. Olive Oil
- 2 tbsp. Chopped Shallots
- Dash Creole Seasoning
- 1 oz. Cognac
- 1 1/2 tbsp. Creole Mustard
- 6 oz. Bonewerks Culinarte Demi Glace de Poulet Classic
- 1 tbsp. Chopped Fresh Tarragon
- 1 tbsp. Heavy Whipping Cream

HEAT olive oil in sauce pan; add shallots, season with Creole seasoning, cook until soft. Add in Cognac and reduce by 50%.

STIR in Bonewerks Culinarte Demi Glace de Poulet Classic, Creole mustard, fresh tarragon and heavy whipping cream, simmer for 1 minute.