

## Green Peppercorn Sauce

(makes approx 8 oz.)

- 1 tsp. Clarified Butter
- 2 tbsp. Finely Diced Shallots
- 2 tsp. Green Peppercorns
- 6 oz. Bonewerks Culinarte Demi Glace de Veau Classic
- Black Pepper, to Taste
- 3 tbsp. Heavy Whipping Cream

**HEAT** shallots in butter in a saucepan; cook until soft. Add peppercorns and cook briefly for 1 minute to infuse flavor.

**STIR** in Bonewerks Culinarte Demi Glace de Veau Classic. Season to taste with black pepper. Finish sauce with heavy whipping cream.