
White Wine Sauce

From the Kitchen of Brett Broussard

1 tablespoon chicken base

1/2 cup white wine

2 cups water

1/4 teaspoon nutmeg

1/2 tablespoon thyme

1 bay leaf

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

2 tablespoons blond roux

pinch salt

Bring all ingredients except the roux to a boil, lower heat and simmer for 20 minutes. For the roux, add 3 tablespoons flour and 3 tablespoons butter to a separate skillet. Cook for two minutes over medium heat. Add roux and cook until desired thickness.

You can then add crushed green peppercorns, heavy cream, mushrooms, green onions, blue cheese, swiss or cheddar cheese, etc.