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by ewfood

Italian Sauce

Ingredients

2-1/2 tablespoons butter

2 tablespoons finely chopped onion

2 tablespoons finely chopped carrot

2 tablespoons finely chopped lean uncooked ham

1/2 teaspoon peppercorns

3 cloves

2 sprigs marjoram

3 tablespoons flour

1 cup Brown Stock

1-1/4 cups white wine

1 clove garlic

2 teaspoons finely chopped parsley

Preparation

- 1 Brown butter in a sauce-pan, add onion, carrot, ham, peppercorns, cloves and marjoram, and cook for five minutes.
- 2 Add flour and stir until flour is well browned
- 3 add gradually stock and wine, strain, add garlic and simmer five minutes.
- 4 Remove garlic and pour into a gravy boat for serving.

Cooks Note

This sauce is fabulous with baked troutor seabass