

DIJON & DILL CREAMED PEA SAUCE

In a medium saucepan melt 2 Tbsp. butter over medium heat. Whisk in 2 Tbsp. flour, ½ tsp. salt and 1/8 Turmeric, cook and stir 2 minutes. Add 1 cup chicken stock. Cook and stir until thickened. Whisk 1 cup cream and 1 Tbsp. Dijon mustard. Bring to boiling. Stir in 2 cups shelled fresh peas. Reduce heat. Simmer 9 minutes or until sauce reduces stirring frequently. Remove, stir in 3 Tbsp. fresh dill

Makes 6 servings.

This goes great with fresh grilled salmon.

Grilled Salmon

Before grilling salmon brush both sides with Lemon Pepper Infused Olive Oil or Roasted Chili Olive Oil. Sprinkle salt and ground fresh black pepper. Grill until tender and flakey.

Serve with grilled sliced lemons

A Toast to All Things adaption from Better Homes and Garden