

Red Pepper Sauce

5 tablespoons butter
1/2 red onion, diced
1/2 large sweet red pepper, diced
2 cloves garlic, mashed
2 sprigs thyme, leaves only
1/2 cup white wine
1 cup whipping cream
Salt, pepper
Juice of 1/2 lemon

Heat 3 tablespoons butter in saucepan until foamy.

Saute onion, pepper, garlic and thyme until vegetables are tender.

Deglaze pan with white wine and reduce until thick.

Add cream, bring to boil and puree in blender until smooth.

Add remaining 2 tablespoons butter, salt and pepper to taste and lemon juice.

Strain and keep warm.