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TARRAGON CREAM REDUCTION

1large [garlic clove](http://www.geniuskitchen.com/about/garlic-165), minced

2tablespoons [butter](http://www.geniuskitchen.com/about/butter-141)

1lemon, zest of

1 cup heavy cream

1⁄4cup [white wine](http://www.geniuskitchen.com/about/wine-184)

¼ cup chicken stock

1sprig [tarragon](http://www.geniuskitchen.com/about/tarragon-347), chopped finely

[salt](http://www.geniuskitchen.com/about/salt-359)

[pepper](http://www.geniuskitchen.com/about/pepper-337)

In a saucepan over medium heat, saute garlic in butter until the garlic begins to brown. Deglaze with white wine and reduce until au sec. Add chicken stock and reduce by half. Add cream, and, lowering the heat, reduce the sauce until nape. Add zest and tarragon and cook for three additional minutes. Season to taste