

Creamy Dijon Sauce

Ingredients:

- 1 cup heavy cream
- 2 tbsp Dijon mustard
- 1 tbsp butter
- 1 clove garlic, minced
- 1/2 tsp Kosher or sea salt (or to taste)
- 1/4 tsp black pepper
- 1/4 tsp dried thyme
- 1/4 mustard powder
- 1/4 tsp honey
- 1/2 tsp lemon juice
- 1/4 cup chicken broth (optional, for a thinner sauce)

Instructions:

1. **Sauté the garlic:** In a saucepan over **medium heat**, melt **butter** and add **minced garlic**. Sauté for about **30 seconds** until fragrant.
2. **Add the cream and Dijon:** Pour in **heavy cream** and **Dijon mustard**, whisking to combine.
3. **Simmer:** Reduce heat to **low** and let the sauce simmer gently for **2–3 minutes**, stirring occasionally until slightly thickened.
4. **Season:** Stir in **salt, black pepper, thyme, mustard powder, honey** and **lemon juice (if using)**. If the sauce is too thick, add a splash of **broth** to reach your desired consistency.