

Lemon Thyme Sauce (for pasta, chicken, seafood, vegetables)

	Ingredients
1 ½ Tb	Olive oil
1 Tb	Shallot, minced
1 Tb	Garlic, minced
½ C	Lemon juice
2 tsp	Lemon zest
1 C	White wine
2 Tb	Fresh lemon thyme leaves (or thyme leaves)
½ tsp	Salt
½ tsp	Pepper
½ tsp	Chicken base
4 C	Whole milk or heavy cream
3 Tb	Cornstarch
¾ C	Milk

Method

1. Sauté the shallot, garlic and chicken base in olive oil over medium heat for 3 minutes.
2. Stir in the lemon juice, lemon zest, wine, 1 Tb thyme leaves, salt and pepper. Cook for 5 minutes to reduce.
3. Slowly whisk in the whole milk (or heavy cream) and bring to a low boil. Stir in the remaining 1 Tb thyme leaves.
4. Whisk together the cornstarch and ¾ cup milk to form a slurry. Whisk the slurry in the sauce and stir until sauce thickens.
5. Keep sauce warm and serve (or toss) with pasta, grilled meat, vegetables etc.
6. Makes about 5 cups sauce.