

**What'd for dinner Canton.com
Chef Herrera, C.C.E.**

Menu Item	<i>Beer Mustard Sauce</i>
Number of Portions	24
Portion Size / Yield	1 quart
Cooking Method	
Temperature	
Equipment needed	

Ingredients:

Amount	Item
1/2 cup	<i>Minced onions</i>
1 teaspoon	<i>Minced garlic</i>
2 teaspoons	<i>Brown sugar</i>
1 teaspoons	<i>Minced shallots</i>
1 teaspoons	<i>Fresh minced dill weed</i>
1/2 cup	<i>Heavy Cream</i>
1 cup	<i>Asahi Beer</i>
2 tablespoons	<i>Stone ground mustard (brown mustard will do)</i>
1/8 teaspoon	<i>Sea salt</i>

Procedure / Method :

PRE- SANITATION DETAIL:

1. Put on a clean apron, hair restraint
2. **WASH YOUR HANDS!**
3. Sanitize all work surfaces and equipment.

DIRECTIONS:

1. Over medium heat add 1 tablespoon of extra virgin olive oil.
2. Add the onions, garlic and shallots and gently heat until transparent.
3. Add the brown sugar, beer and cook for another two minutes (the lower the heat the better).
4. Add the heavy cream, mustard and dill. cook for another five minutes.

POST-SANITATION

1. Clean up as you go along.
2. Wash all equipment and put them away.
3. Check product temperature using your thermometer.

DON'T FORGET:

- **DID YOU CONTRIBUTE TO CLEAN UP**