



Bois Boudran Sauce

Ingredients

300ml light oil
50ml wine vinegar
Salt and pepper
150g ketchup
1tblsp Henderson's relish
5 drops tabasco
100g shallots finely diced
5g chervil or flat parsley if you can't get chervil - chopped
5 g chives - snipped
20g tarragon - chopped

Method

- In a mixing bowl place, the oil and vinegar and whisk together to emulsify, season with a pinch of salt and pepper.
- Mix in the ketchup, tabasco, and the Henderson's relish, then add the remaining ingredients and mix well.
- Check the seasoning and adjust as required.
- The sauce can be stored in an airtight container for up to 7 days in a fridge, allow to come up to room temp before serving and stir well to re-emulsify as the sauce will spilt in the fridge, this is perfectly normal.
- Bois Boudran sauce is the perfect sauce accompaniment to grilled fish or chicken and works very well with anything cooked on a BBQ or as a burger relish.

www.atthedinnerparty.com

dan@atthedinnerparty.com

07787576892

Dan x