

From the kitchen of The York Harbor Inn  
Executive Chef Gerald Bonsey CEC, AAC

### **Thermidor Sauce**

Yield: 1 pint

#### **Ingredients: Amounts:**

Shallots, minced 1 tsp  
Sherry Wine 1/4 cup  
Heavy Cream 1 1/4 cups  
Tabasco Sauce 1/8th tsp  
Mustard, Dry 1/2 tsp  
Salt 1/4 tsp  
White Pepper 1/8th tsp  
Tomato Paste 2 Tbl tsp  
Roux 1 oz  
Swiss Cheese, grated 1 oz.  
Parmesan Cheese 1 oz.

#### **Method:**

Combine shallots and sherry in saucepan and reduce by half.  
Add heavy cream, tomato paste and spices, whisk together and gently bring to boil.  
Add roux, whisking to mix completely.  
Reduce to simmer and cook 3 minutes while stirring.  
Stir in Swiss and parmesan to melt.  
Remove from heat.

#### **Bonsey's Tip:**

\*Be cautious, sauce will easily scorch, stir often.  
If sauce separates, add a small amount of heavy cream and stir.