

Herb Cream Sauce

Makes ½ cup of sauce

Ingredients



Minced and Moist carrots with Herb Cream sauce on them.

- ½ cup Heavy Cream
- 2 tsp. Fresh Parsley-finely chopped
- ¼ tsp. Dry Oregano
- Dash of Ground Black Pepper
- Dash of Salt
- 1 ½ tsp. White Vinegar

Directions

- 1 Combine ingredients in a plastic squirt bottle, taste and adjust seasoning as needed.

If you don't have a plastic squirt bottle to store this in, you can put it in any type of container and spoon the sauce over food.

Make sure you only put a small amount on food to flavor it and give it some slippery texture. It should cling to the food and should not be pooling around the food. See photo.