

Curried Bell Pepper Sauce

2 large red peppers, halved and seeds removed
1 cup chicken stock
4 cloves garlic
1 medium onion, quartered
1/2 tablespoon red Thai curry paste
2 tablespoon flour
1 cup whipping cream
1/2 cup white wine
1 tablespoon sugar



For the sauce place the pepper, onion and garlic in the oven and roast at 425 F. for 15 minutes or until the pepper skin starts to darken. Peel the skin off the peppers and place in a blender with onion and garlic. Chop coarse.

Place puree, curry and flour in a pot and stir together. Add chicken stock and white wine and simmer for 30 minutes.

Add cream; reduce to desired thickness and season to taste.

Great on roast boneless, skinless Chicken Breast, seasoned with salt and pepper then cooked with chicken stock.

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