



KAMPOT PEPPER SAUCE

**This sauce works well with beef and pork dishes.
Adjust the pepper to taste. One tablespoon of Kampot pepper
makes for a spicy sauce.**

- 1 Tbl cracked black or red Kampot pepper
- 1/4 cup finely chopped shallots
- 1/4 cup brandy
- 1 cup beef broth
- 1/4 cup parsley, chopped
- 1/4 cup heavy cream
- 1 tsp olive oil

1. Sauté shallots in olive oil until soft.
2. Add brandy and cook away.
3. Add beef broth and boil the sauce down (4-5 minutes).
4. Add cream, Kampot pepper and parsley and cook over medium heat for 3-4 minutes.
5. Add salt to taste.