



Cebada Wine Chardonnay Sauce

Ingredients

- 4 Tbs olive oil
- 1 Tbs minced shallot
- 1/2 Tbs chopped oregano
- 1/2 Tbs chopped basil
- 1/2 cup Cebada Wine Chardonnay Syrup
- 1/4 cup crème fraîche
- Salt and/or pepper to taste

Go to www.cebadawine.com for more information about everything we have to offer

Directions

1. Sauté the shallot in olive oil for 2 minutes.
2. Reduce the heat to medium and stir in the Cebada Wine Chardonnay Syrup (do not ever bring the mixture to a boil).
3. Begin whisking the mixture while slowly adding the crème fraîche.
4. Stir in the herbs, salt and pepper.
5. Remove from heat and serve.

This sauce is perfect over pan seared salmon, roasted seasonal vegetables, or a baked brie cheese with crackers.



Can't get enough of our farm fresh treats and wine?!
Check out all of our products at two great locations!

1. The Cebada Wine tasting room located at 5 E. Figueroa St, Downtown Santa Barbara
2. Forbidden Fruit Orchards 100 acre farm - reservations needed, call (805) 451-2570 to make yours!