

Elizabethan Garlic sauce

Yields 1 and half cups

From www.Seatofmars.com

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1 cup blanched Almonds

5 Large cloves of Garlic

1 Tablespoon of ice water

1 half cups of Chicken stock

2 tablespoons of bread crumbs

- 1) Place Almonds, garlic and Ice water in a blender and whirl until Almonds are coarsely ground.
 - 2) In a saucepan bring to the boil. Add Almond mixture and bread crumbs stir to a blend
 - 3) Simmer uncovered for 10 minutes, stirring occasionally
- Yield 1 and half cups.

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