

Harissa Cream Sauce

1 cup chicken broth
2 cloves garlic, peeled and crushed
1 3/4 cups heavy (whipping) cream
1 to 2 tablespoons Harissa
1 teaspoon sweet or smoked paprika
2 tablespoons (1/4 stick) unsalted butter
Coarse salt
Freshly ground pepper

Place the broth and garlic in a heavy saucepan and bring to a boil over medium-high heat. Let boil until reduced to 1/4 cup, 5 to 8 minutes. Add the cream, Harissa, and paprika and let boil until 1 cup of sauce remains, 5 to 8 minutes. Whisk the sauce from time to time as it boils to keep it from scorching. The sauce can be prepared to this stage a day ahead. Let it cool to room temperature, then refrigerate it, covered. Reheat the sauce over medium-low heat before continuing.

Just before serving, whisk the butter into the sauce and season with salt and pepper to taste.

Makes 1 1/4 cups.