

From the Kitchen of
“Dinner Is Served”
Personal Chef Service, LLC

BEURRE BLANC SAUCE

3 Shallots, finely chopped

3 Tbsp white wine vinegar

2/3 cup dry white wine or water

1 cup unsalted butter, chilled and cubed

a few drops of lemon juice

Salt and freshly ground black pepper (or you could use white pepper, if desired)

Combine the chopped shallots and vinegar in a small pan and bring to a boil. Cook over medium heat until most of the vinegar has evaporated, then add the wine or water and simmer until reduced by half.

Over low heat, add the butter one piece at a time, beating continuously to blend it into the sauce between each addition. When all the butter has been blended in, stir in the lemon juice, season with salt and freshly ground black pepper and serve immediately.

Note: Once you start to add the butter DO NOT, UNDER ANY CIRCUMSTANCES, ALLOW THE SAUCE TO COME TO A BOIL.

This sauce is great over fish.