

Sage Brown Butter Sauce

Ingredients

4 ounces (8 tablespoons) unsalted butter
1 clove garlic, crushed and chopped
1/4 cup coarsely chopped fresh sage leaves
1/8 teaspoon ground black pepper
Kosher salt, to taste

Method

Melt the butter in a medium saucepan set over low-medium heat. When the butter begins to get just slightly bubbly, add the chopped garlic clove.

Stir the garlic in the butter for 1 minute. Add the chopped sage to the garlic butter and continue stirring and cooking the mixture for 2 to 4 additional minutes, until the butter has turned very light brown and has a rich, nutty aroma.

Season the sage brown butter sauce with ground black pepper and salt.

Serve and enjoy.

Tips

Brown butter sauce is extremely easy to burn. Make sure to constantly stir the butter once the solids start to form. Although it's tempting, be sure not to step away from the pan, even for a moment. Once the butter starts to smell caramelized and nutty, take the pan off the heat and transfer the butter to a separate bowl. This will ensure that it doesn't burn due to residual heat.

