

BERCY BUTTER



3 shallots chopped
1 stick butter
½ cup white wine
1 T. lemon juice
chopped parsley or chervil
salt and pepper

Cook shallots in 1 T. of butter until soft. Add wine and reduce to consistency of syrup. Add lemon juice, parsley or chervil, salt and pepper. When cool add rest of softened butter.

Hints: Do not let the shallots brown. Be sure pan is cool before adding butter. Can be kept in the freezer.