

Beurre Blanc Sauce

dry white wine	1 cup
champagne vinegar	2 TBLSP
lemon juice	4 TBLSP
zest from 1 lemon	finely shredded
heavy cream	6 TBLSP
garlic	2 large cloves, minced
salted cold butter	8 oz, cut into ½” cubes
salt, white & black pepper	to taste

- In a medium saucepan, bring ingredients from wine to garlic to a simmer over medium heat. Whisk occasionally while simmering until $\frac{3}{4}$ of the liquid is reduced, leaving nearly 1 cup. This takes 15 – 20 minutes.
- Strain the mixture to remove the solids, then pour it back into the saucepan.
- Reduce heat the lowest setting, and whisk in 4 cubes of the cold butter. After the butter is melted, add the next 4 cubes until all the butter has been incorporated. This takes about 10 minutes.
- Remove from heat, season with salt & pepper to taste.

NOTE: I use Pinot Gris in this recipe. Toss this sauce into fettuccini, or raw zucchini noodles, topped with cooked veggies, seafood, or chicken. This is a smooth, lovely sauce.