

Lemon Cream Sauce

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
salted butter	4 TBLSP	
garlic	1 clove	finely minced
heavy cream	1 cup	
whole milk	¼ cup	
lemon zest	from 2 lemons	
lemon juice	2 ½ TBLSP	about 2 lemons
salt & black pepper	to taste	

- In a saucepan, melt the butter over medium heat, then add the garlic, lemon juice & zest, whisk, & bring to a simmer.
- Slowly stir in the cream, milk, salt & pepper & return to a simmer. Do not boil.
- Let gently simmer, stirring occasionally, for five to ten minutes.

NOTE: This is good tossed with pasta topped with Parmesan and parsley, good poured over fish or over asparagus.