

## Beurre Blanc Sauce

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

- Place wine, vinegar, lemon juice, lemon zest, heavy cream, garlic, & shallots in a saucepan. Bring to a simmer over medium heat and occasionally whisk while simmering until  $\frac{3}{4}$  of the liquid is reduced, leaving nearly 1 cup. This takes about 15 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:** Toss this sauce into fettuccini, or raw zucchini noodles, topped with cooked veggies, seafood, or chicken. This is a smooth, lovely sauce.