

Sauces

Beurre Blanc

Beurre Blanc is a classic butter sauce. Beurre Blanc makes a simple delicious sauce for roasted fish..

INGREDIENTS

- ½ pound (2 sticks) of Unsalted Land of Lakes Butter.....○
- ¼ cup White Wine.....○
- ¼ cup White Wine Vinegar.....○
- 2 Shallots, finely chopped.....○
- Kosher Salt.....○
- Freshly Ground Black Pepper.....○

PREPARATION

- Combine the White Wine Vinegar, White Wine, and Shallots in a small saucepan. Bring to a simmer over medium heat and reduce until the pan is almost dry.
- Return the heat to low and add the Unsalted Land of Lakes Butter 1 tablespoon at a time, whisking continuously to incorporate. Do not add too quickly, as this will lower the temperature and cause the sauce to separate.
- Strain the sauce through a fine strainer, add salt and pepper, and keep warm over very low heat until you are ready to use. A bain-marie usually does the trick: Fill a larger pot or metal container with warm water and set the pot with the Beurre Blanc into that.