

Beurre Blanc Sauce

This sauce goes well with pan seared scallops (see recipe)

Ingredients: Makes 1 cup of sauce

- 8 Tbsp. unsalted butter
- 1 Tbsp. finely chopped shallot
- 2 Tbsp. dry white wine
- 2 Tbsp. white-wine vinegar
- 3 Tbsp. heavy cream
- 1/8 tsp. salt
- 1/16 tsp white pepper
- 1 tsp. capers drained
- 6 Tbsp. dried tart cherries



Equipment

- Sauce pan
- Whisk

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Allow butter to warm up to room temperature		60
	Chop shallot (1 Tbsp.)	2	
	Heat 2 Tbsp. white wine, 2 Tbsp. vinegar, and shallot until reduced and syrupy	5	
	Add 3 Tbsp. cream, 1/8 tsp. salt, 1/16 tsp. white pepper, 1 tsp. capers, and 6 Tbsp. dried cherries.	1	
	Simmer	1	
	Remove pan from heat. Whisk in butter to melt and combine	2	
	Total	12	70