

CREAMY BUTTER SAUCE

F EASY

Last Modified: 11/28/2016

PREP: 10 Min
COOK: 15 Min
STOVETOP

SAUCE

MAKES 6 To 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
BEURRE BLANC			
2	Sticks	Unsalted Butter	
1/4	Cup	White Wine Vinegar (Bonavita)	
1/4	Cup	Dry White Wine (Chablis)	
1/3	Cup	Heavy Cream	
1/4	Tsp	Kosher Salt	
1/4	Tsp	Ground White Pepper	
2	Medium	Shallots	Fine Diced

PREPARATION	
FACTOID	This is an excellent, smooth, buttery Sauce when heavily drizzled over almost ANY Vegetable, fresh, canned or otherwise. It also make an excellent Creamy Pan Sauce if you also incorporate any pan drippings from seared Meats into the recipe. There are 5 variations listed here: Steps 1~3 make Beurre Blanc (White Butter).
HINTS	Use White Pepper only for a nice, pure, white Butter Sauce. If you don't care if it's pure white or not, you can substitute Ground Black Pepper.
TOOLS	1) Small Saucepan 2) Wire Whisk
PREP	DISH 1) Finely dice the Shallots and set them aside.
1	BEURRE BLANC: Bring the Shallots, Vinegar, and Wine to a boil in a small saucepan over medium high heat until the liquid is reduced to 2 tablespoons, about 5 minutes.
2	BEURRE BLANC: Whisk in the Cream, Salt, and Pepper and bring to a boil for 1 minute. Reduce the heat to low and whisk in a few tablespoons of the Butter. Continue to whisk and adding a few pieces at a time of the remaining Butter. Wait until each addition is fully incorporated before adding any more Butter. The Sauce should remain warm, but never get it hot or the Sauce will separate & break.
3	BEURRE BLANC: Remove the Butter Sauce from the heat and season to taste with Salt, and Pepper. If desired, strain the Sauce through a fine wire strainer to remove the Shallot Pieces. Discard the Shallot. Serve the Sauce immediately.
4	BEURRE ROUGE: Replace the dry White Wine in the original recipe with dry Red Wine and the White Wine Vinegar with Red Wine Vinegar. Use over most Red Meats, Pork, etc. Makes for an excellent Pan Sauce using left-behind Meat drippings.
4	BEURRE CITRON: Replace the Vinegar and Wine in the original recipe with 1/4 cup of Citrus (Lemon, Lime, and / or Orange) Juice and add 1 teaspoon of appropriate Citrus Zest. Use over almost any Seafood.
4	BEURRE LIME-GINGER: Replace the Vinegar in the original recipe with an equal amount of Lime Juice and add 1 teaspoon of Minced Peeled Ginger. Use over any dishes that lean Asian or Mexican (salads, etc.).
4	BEURRE SAFFRON: Add a pinch Saffron Threads to the reduction. Use it generously over Shrimp, Lobster, Crab, Scallops, etc., almost any firm Seafood.