

GREEN GIANT BUTTER SAUCE

F EASY

Last Modified: 04/15/2014

PREP: 5 Min
COOK: 10 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Stick	Unsalted Butter	Cut-Up
1/2	Tsp	Granulated Sugar	
1/2	Cup	Water	
1 1/2	Tsp	Corn Starch	
1/2 +/-	Tsp	Kosher Salt	To Taste

OPTIONAL

1 +/-	Tsp	Fresh Ground Black Pepper	To Taste
1	Tbsp	Chives	Chopped

PREPARATION

FACTOID	This is the Butter Sauce that Green Giant puts in their frozen vegetables. It works well as a Sauce for your own Corn, Green Beans, Broccoli, Peas, Carrots, Etc. Any veggie you would like drowned in a thick, creamy Butter Sauce.
TOOLS	1) Small Saucepan 2) Medium Saucepan & Lid 3) Steaming Basket 4) Small Mixing Bowl
PREP	None.
1	In a small saucepan over medium low heat, melt the Butter Until the moisture has evaporated, about 3 to 4 minutes - You can perform this step quicker in a Microwave if necessary - Just cook until it stops foaming - Do NOT allow it to brown. Spoon off and discard any white foam you see on top.
HINTS	My personal preference, is that I LIKE the taste of the Butter if it is browned slightly. BUT, then it is NOT like the Green Giant Sauce.
2	In a small mixing bowl, add in the Water and whisk in the Corn Starch until it is completely dissolved - NO lumps.
3	Add the Corn Starch mixture and the Sugar into the hot Butter while constantly whisking. Simmer uncovered until the Sauce reaches the desired consistency. Add in the Chives if using. Add Salt to taste
SERVE	Pour the Butter Sauce evenly over the top of any Vegetable you are serving and stir to coat. Serve while hot.

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