

Beurre Blanc Sauce

Ingredients:

- 1 cup dry white wine
- ½ cup white wine vinegar
- 1 Tbsp finely chopped shallot
- 1 lb unsalted butter, cold
- Kosher salt, to taste
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Preparation:

1. Heat wine, vinegar and shallots in a saucepan until the liquid boils, then lower the heat a bit and continue simmering until the liquid has reduced down to about 2 tablespoons. This should take about 10 minutes.
2. While the liquid reduces you can cut the butter into medium (½-inch) cubes, but either leave this until the reduction is nearly finished or return the butter cubes to the refrigerator to keep them cold while the liquid finishes reducing.
3. Once the wine-vinegar mixture has reduced to 2 tablespoons, reduce the heat to low and start adding the cubes of butter, one or two at a time, and whisk rapidly with a wire whisk.
4. As the butter melts and incorporates, add more butter and keep whisking. Continue until you only have 2-3 cubes remaining. Remove from heat while whisking in the last few cubes, and whisk for a moment or two more. The finished sauce should be thick and smooth.
5. Season to taste with Kosher salt. Traditionally the shallots would be strained out before serving, but doing so is optional. Serve right away.