

- 1 cup white wine
- 1/4 cup white wine vinegar
- 2 Tbs. finely minced shallots
- 2 Tbs. heavy cream
- 8 ounces (two sticks) cold butter,
cut into small pieces

True buerre blanc doesn't use cream. However, the cream makes the sauce much more stable and you won't have to worry about the sauce breaking.

Buerre Blanc

This sauce is easy to make and is a wonderful accompaniment to fish, shrimp or scallops. Just drizzle the sauce over the fish.



Combine white wine, white wine vinegar and shallots in a sauce pan and over high heat reduce about seventy-five percent. Watch this closely so that you don't completely reduce the liquid and burn the shallots.

Add the cream and reduce by about one-half.

Reduce the heat to its lowest setting and whisk in the butter three or four pieces at a time. As each addition of butter is about one-half incorporated add the next batch.

Serve immediately.

