

Beurre Blanc

1/2 shallot chopped fine
Zest of 1/2 lemon
1/2cup white wine(dry)
1/2cup white wine vinegar
1/2lb butter(cold cut in cubes)



- Put everything but the butter in a stainless steel pot and reduce to 1-2 oz
- On mod-high heat, whisk in the butter cubes
- Keep adding the butter while whisking until the sauce becomes creamy
- When all the butter is melted, remove from heat and whisk till smooth
- You can hold the sauce somewhere warm but not hot until the salmon is ready.

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