

MORTON & BASSETT SPICES®

Beurre Blanc



- 2 sticks of butter, cut into small cubes
- 1/4 cup white wine
- 1/4 cup white wine vinegar
- 2 tablespoons minced shallots
- 1/4 teaspoon salt
- 1/4 teaspoon Morton & Bassett Ground White Pepper
- 1/2 teaspoon fresh lemon juice

In a small saucepan, bring white wine and vinegar to a boil before tossing in the shallots. Let simmer over medium low heat until liquid is reduced to a syrup, about 1-2 tablespoons. Lower heat, and add in butter chunks one at a time, constantly whisking. Make sure to continually stir and that heat is low. Enjoy drizzled on your poultry, fish, or roasted veggies.



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