

Highland's Beurre Blanc

Sauces

Prep Time: 15 min **Cook Time:** 15 min **Difficulty:** Medium

Source: Frank Stitt's Southern Table

INGREDIENTS

3/4 cup white wine vinegar (or 6 Tbs each sherry vinegar and white wine vinegar), plus a little to finish

1 shallot, finely minced

1 thyme sprig

1.5 tsp heavy cream

1/2 lb (2 sticks) unsalted butter, at room temperature

Kosher salt and freshly ground white pepper to taste

Fresh lemon juice to taste

Hot sauce, such as Tabasco or Cholula

DIRECTIONS

In a small heavy non-reactive saucepan, combine the wine, vinegar, shallot, and thyme. Bring to a boil over high heat and reduce to a syrupy glaze, about 12 minutes. Remove the saucepan from the heat and stir in the cream, then reduce just a little more, about 1 minute. Reduce the heat to low and whisk in the butter bit by bit, adding more only after the previous addition has been incorporated. Regulate the heat so that the sauce is warm, not too hot or too cold. Add the salt and pepper, lemon juice, and hot sauce. Taste and add a little more vinegar and/or lemon juice as needed. Strain and cover to keep warm until ready to use.