

LIME BUTTER SAUCE FOR SALMON

SOURCE: STAFFMEALS AT CHANTERELLE (Chef David Waltuck)

INGREDIENTS:

1 C fresh lime juice
1/2 C dry white wine
1/4 C heavy (OR whipping) cream
1 C (2 sticks) unsalted butter, cut into small pieces, chilled
Coarse (kosher) salt + freshly ground black pepper, to taste

DIRECTIONS:

Combine lime juice + wine in small, heavy, non-reactive saucepan – bring to boil over high heat – cook, uncovered, till liquid is reduced to about 1/4 C (about 10 minutes – be very careful, because the reduction will begin to burn in no time if it isn't watched!). Stir in cream – continue reducing at a boil till cream thickens but does not color (about 2 minutes more) – turn heat down to very low – vigorously whisk in butter, a few bits at a time, waiting till previous bits are completely incorporated before adding next ones. While adding butter, keep checking temperature of sauce – move it off and on the heat to maintain a warm but not too hot or cold temperature. If you notice the sauce getting too thick, the temperature is too low; if it gets too hot the sauce will look greasy. When all the butter has been incorporated, remove pan from heat – season sauce with salt and pepper – cover to keep warm.

Serve over salmon that has been pan-fried, grilled or poached.

Servings: 4 (but sauce can easily be doubled or tripled if serving more people)