

Bonefish Grill Lemon Butter Sauce

By diner524



Prep Time: 10 mins **Total Time:** 25 mins **Serves:** 8-10, **Yield:** 1.0 cup

ABOUT THIS RECIPE

"A rich, classic sauce for fish and poultry. I found this recipe at their online site. I love their lemon butter sauce."

INGREDIENTS

- 1 tablespoon fresh garlic, chopped
- 1 tablespoon fresh shallot, chopped
- 2 tablespoons white wine (preferably Chablis)
- 3 tablespoons fresh lemon juice
- 1/2 lb unsalted butter, cold
- 1 pinch salt

DIRECTIONS

- 1.Place the first 4 ingredients, into a sauce pan and simmer over medium high heat until the volume is reduced by half. Reduce heat to low.
- 2.Now slowly begin adding the pieces of cold butter (in ¼ inch squares), whisking continuously after each addition to maintain a smooth consistency.
- 3.Add salt and strain sauce into a small pan to remove any solids. Sauce should be creamy and smooth. Serve immediately.

NUTRITION FACTS

Serving Size: 1 (31 g)
Servings Per Recipe: 8

Amount Per Serving	% Daily Value
Calories 210.2	
Calories from Fat 207	99%

Amount Per Serving	% Daily Value
Total Fat 23.0g	35%
Saturated Fat 14.5g	72%
Cholesterol 61.0mg	20%
Sugars 0.2 g	
Sodium 23.0mg	0%
Total Carbohydrate 1.0g	0%
Dietary Fiber 0.0g	0%
Sugars 0.2 g	0%
Protein 0.3g	0%