

Amandine Sauce

Yields ½ cup



Ingredients

- ½ cup salted butter
- 2 tablespoons freshly squeezed lemon juice
- Zest of 1 lemon
- ½ teaspoon cayenne pepper
- 1 tablespoon cream
- ½ cup sliced almonds
- Salt to taste

Directions

1. In a small sauce pan, melt the butter over medium heat.
2. Add the lemon juice, zest, cayenne, and cream. Stir to combine.
3. Add the almonds and stir to incorporate. Add salt to taste.

Serving Suggestions

Spoon warm sauce over blanched green beans, other vegetables, or cooked fish.

Storage

Store in an airtight container in the refrigerator. To use, cut slabs and place on fish prior to cooking in the oven. Alternatively, re-heat in the microwave in 20 second increments until melted.