

Butter Sauce

Bill & Cheryl Jamison

Cooking Light Magazine - August 2011

Preparation Time: 5 minutes

Start to Finish Time: 5 minutes

This sauce pairs nicely with lobster and steamed clams.

1 tablespoon fresh lemon juice

6 tablespoons chilled butter, cut into small pieces

dash ground red pepper

Heat the lemon juice in a small saucepan over low heat.

Gradually add the pieces of butter, stirring constantly with a whisk until the butter is melted and well blended.

Stir in the red pepper.

Yield: 8 one tablespoon servings

Per Serving (excluding unknown items): 4 Calories; 0g Fat (0.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit.