

Lemon Butter and Herb Sauce for Fish

INGREDIENTS

- 3 tablespoons butter, room temperature, cut in 6 cubes
- 2 tablespoons minced onion, or 1 tablespoon minced shallot
- 2 tablespoons fresh lemon juice
- 3 tablespoons snipped or chopped herbs
(any combination of herbs from your AeroGarden)
- 1/4 teaspoon kosher salt, if using unsalted butter



Melt 1/2 tablespoon of the butter in a small saucepan over medium-low heat. Add the onion or shallot and stir until it softens, 1 to 2 minutes. Pour in the lemon juice.

As soon as the lemon juice simmers, add the remaining butter cubes and beat with a wire whisk, still over medium-low heat, until the butter melts and the sauce is creamy.

Remove from heat and stir in the herbs. Add the salt if you used unsalted butter. If you are not ready to serve the sauce right away, keep it warm by putting the saucepan in a larger pan of hot water.

4 Servings

Created for the AeroGarden by award-winning chef and author, Jerry Traunfeld