



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Herby Buerre Blanc

Hero Vegetable: Seasonal Herbs, Seasonal Veggies

Ingredients

- $\frac{3}{4}$ c dry white wine, verjus, white grape juice, or vegetable stock
- 3 tbsp champagne vinegar
- 2 shallots, finely minced
- 1 tbsp lemon juice
- 8 oz (2 sticks) cold unsalted butter, cubed
- 1 lemon, zested
- 1-2 tbsp herbs, finely chopped
- Salt, to taste

Allergies: Honey

Directions

Combine dry white wine (or substitute), champagne vinegar, and minced shallots in a small sauce pan. Reduce over medium heat until approximately 2-3 tbsp remain, we're looking for a slightly syrupy texture.

Lower the heat and whisk in a couple of cubes of cold unsalted butter at a time. Continuously stir until all cubes have been emulsified into the sauce and then add the lemon juice and lemon zest. Lastly, stir in seasonal herbs and a sprinkle of salt and keep warm before using.

Serve with blanched or charred veggies and fruits!