

Creole Meuniere Sauce



Ingredients

- 1 cup Worcestershire
- ½ cup chopped yellow onions
- 2 bay leaves
- 2 lemons, peeled, with pith discarded and cut in half
- ¾ cup heavy cream
- 1 pound (4 sticks) unsalted butter, cut into 1/2-inch dice
- ½ teaspoon Creole Seasoning
- ¼ cup chopped scallions

Method:

1. In a medium-sized nonreactive saucepan, combine the Worcestershire, onions, bay leaves, and lemons, and cook over medium-high heat.
2. Mash the lemons down with the back of a spoon and bring mixture to a boil. Reduce heat to a simmer until mixture becomes slightly thick, about 8 to 10 minutes.
3. Add the cream and whisk to blend. Cook 1 minute.
4. Add the butter bit by bit, whisking constantly until completely melted and blended into the mixture.
5. Add Creole seasoning and stir to incorporate.
6. Strain sauce through a fine-meshed sieve or colander lined with cheesecloth.
7. Garnish with scallions.