

## *Meunière Sauce*



### **Ingredients:**

- ½ cup Worcestershire sauce
- ¼ cup chopped yellow onions
- 1 bay leaf
- 1 lemon, peeled, with pith discarded and cut in half
- 3/8 cup heavy cream
- ½ pound (2 sticks) unsalted butter, cut into ½-inch dice
- ½ teaspoon Creole Seasoning
- ¼ cup chopped scallions

### **Method:**

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