

Lemon-Garlic Butter Sauce for Seafood

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-butter-fish-recipe>

Ingredients:

- 1/2 cup clam juice can substitute chicken stock
- 1/2 cup dry sherry
- 1/2 cup whole milk OR 3 Tbsp cream with 5 Tbsp water
- 1 tablespoon minced garlic
- 1 tablespoon minced shallots
- 1 bay leaf
- 1 tablespoon unsalted butter
- 1 tablespoon flour
- 1/2 pound unsalted butter
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1 tablespoon lemon juice
- 1698 orange butter sauce Beurre Blanc for Seafood 14.75 14.00 0.00 0.75 0.00 0.00 0.00 Butter Sauce, Fish and Seafood Sauce
- 5211 lime
- 7 3/4 butter sauce
- 7 3/4 sauce 7.00 0.00 0.75 0.00 0.00 0.00 Butter, Sauce
- 9978 tartar sauce
- 7 3/4 fish
- 10178 sauce
- 7 3/4 fish
- 10124 ancho chile
- 7 fish