



## Lemon-Tomato Beurre Blanc

Beurre Blanc, a simple wine- and-butter-based sauce, comes to life with the addition of Fine Vines® Lemon Twist Ketchup. It's the perfect accompaniment for fish or vegetables, and the the bright tomato and lemon flavors might make this your new go-to sauce.

Serves: 6

Total Time: 30 minutes

### Ingredients

1 shallot, quartered

1/2 cup rosé or white wine

12 tablespoons of cold unsalted butter

3 tablespoons of Fine Vines® Lemon Twist Ketchup\*

salt and white pepper

### Preparation

Simmer shallot and wine in small sauce pan until reduced to about 1 tablespoon of liquid. Over low heat, whisk in cold butter, one tablespoon at a time. Once all butter is incorporated, whisk in ketchup and season with salt and white pepper as needed. Strain out shallot and serve immediately or keep warm in double boiler for up to 30 minutes.

Serve with fish (e.g. salmon, tuna, halibut, trout) or steamed or grilled vegetables.

*\*Other recommended flavors of Fine Vines® Artisanal Ketchup: Black Truffle, Thai Ginger, Alder Wood*

Find more recipes at [FineVinesKetchup.com](http://FineVinesKetchup.com)