



## Recipes

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### Sage Buerre Blanc

Serves 1

#### Ingredients:

1 Tbsp. Fresh Shallots , minced  
2 Tbsp. Celery , minced  
4 oz. vol. White wine  
1 1/2 Tbsp. Fresh Sage , chopped  
1 stick Whole Butter , cut into cubes  
Sea Salt to taste

#### Directions:

1. Heat small saucepot over medium heat. Add celery and shallots. Add white wine and reduce until most of liquid is evaporated.
2. Reduce heat to low, and gradually add in butter cubes, whisking constantly. When butter is almost melted, add in more cubes.
3. Hold sauce warm, not hot for service.