

# Thai Chili Butter Sauce

Lavender Lynn  
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*1 tablespoon thai chili-garlic  
sauce  
1/2 tablespoon garlic,  
minced  
3 tablespoons fresh lime  
juice  
1/3 cup white wine  
1/2 cup heavy cream  
1/2 cup unsalted butter  
salt (to taste)  
pepper (to taste)*

In a small saucepan, stir the chili-garlic sauce, garlic, lime juice and white wine together over medium-high heat. Allow the mixture to simmer until reduced to about one-third of its original volume, about 10 minutes. Set aside to cool. (It is important to have this liquid cool so that when subsequently added to the cream and butter mixture it does not curdle.)

Pour the heavy cream into a saucepan and cook over medium heat until reduced to one-third of its original volume, about 10 minutes. Reduce the heat to medium-low.

Whisk the cooled garlic mixture into the cream. Add the butter to the mixture, about two tablespoons at a time, whisking vigorously to incorporate. Season with salt and pepper to serve.

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Per Serving (excluding unknown items): 1295 Calories; 136g Fat (95.8% calories from fat); 4g Protein; 10g Carbohydrate; trace Dietary Fiber; 411mg Cholesterol; 62mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fruit; 1/2 Non-Fat Milk; 27 Fat.