

White Zinfandel Citrus Butter Sauce

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Preparation Time: 5 minutes

Cook time: 20 minutes

This sauce was designed for tailgating parties but can also be used at home.

2 cups White Zinfandel wine

1 tablespoon honey

pinch salt

12 tablespoons cold unsalted butter

1 teaspoon orange peel

At home before the tailgate: In a saucepan, combine the white zinfandel, honey and salt. Bring to a boil.

Reduce heat and simmer, uncovered, until reduced to 1/2 cup of liquid, about 15 to 20 minutes.

Transfer to an airtight storage container. Cover and chill until needed.

At the tailgate: In a saucepan, bring the wine reduction to simmering over medium-low heat on the grill rack.

Add the butter, one tablespoon at a time, whisking until the butter is incorporated before the next addition. Repeat until all of the butter is mixed in.

Add the orange peel.

Remove from the heat.

Serve with grilled peaches, apricots, nectarines or plums.

Yield: 1 1/4 cups

Per Serving (excluding unknown items): 1286 Calories; 138g Fat (94.1% calories from fat); 2g Protein; 18g Carbohydrate; trace Dietary Fiber; 372mg Cholesterol; 20mg Sodium. Exchanges: 0 Fruit; 27 1/2 Fat; 1 Other Carbohydrates.