



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Sage**

Sage Butter Sauce

Ingredients:

1 small bunch sage, about 4-5 sprigs (plus extra for garnish)
½ cup white wine
½ cup cold butter, separated
½ a shallot, minced
½ cup heavy cream (optional)
1 clove garlic, minced
salt and white pepper to taste

Directions:

Heat two heavy tablespoons of butter in a small sauce pot over medium heat until almost melted. Add the shallot and garlic, cooking until shallots are tender and the garlic is aromatic, about a minute and a half. Pour in the white wine. Add the sage and allow the mixture to simmer until reduced to half.

Pour in the cream, a sprinkle of white pepper and salt then bring back to a simmer. Cook for five minutes. Remove from heat. Discard the sage. Add the remaining butter a spoonful at a time, letting each spoonful melt down before add the next. Add more salt and white pepper to your taste. Chop up another sprig of sage and sprinkle into the sauce.

*If you opt out of using the heavy cream, this will yield less of the sauce but don't worry if it's enough. A little goes a long way.