

White Wine Lemon Dill Sauce

PREP 5 MINS | COOK 10 MINS
MAKES APPROX. 2 CUPS

INGREDIENTS:

½ stick butter
2 tablespoons vegetable oil
½ white onion, fine dice
1 clove of garlic, crushed
1 tablespoon flour
1 cup heavy cream
¼ cup lemon juice, freshly squeezed
¼ cup dry white wine
Sprig of dill
Worcestershire sauce (to taste)
Salt and pepper (to taste)

DIRECTIONS:

Preheat sauce pan on low heat, add oil and butter.

When butter is melted, add diced onion with garlic, sauté until onion is tender. Whisk in flour and cook for 5 minutes.

Add cream, wine, lemon juice and dill, whisk them in for 8 minutes or until the sauce thickens. Add more dill if required stronger flavour.

Add salt, pepper and Worcestershire for taste.