

Recipe adapted from *Lobster Rolls & Blueberry Pie* by Rebecca Charles and Deborah DiClementi.



Butter Sauce

1/4 c white wine

1/4 c white wine vinegar

2 shallots, chopped

1/2 pound (2 sticks), unsalted butter, cut into small cubes

In a small sauce pan, combine white wine, vinegar and shallots. Simmer until reduced to 1 tablespoon of liquid. Bring the heat up to medium-low and add butter to the sauce pan, a few pieces at a time. As each batch begins to melt, add more butter until all of the butter is in the pan. Increase the heat slightly and whisk constantly until the butter melts. Once melted, remove from the heat and serve.