

CopyCat Bahama Breeze Citrus Butter Sauce

Ingredients

2 teaspoons olive oil
1 tablespoon minced shallots
1/2 cup white wine
1/2 cup fresh-squeezed orange juice
6 tablespoons cold butter cut in cubes
1 tablespoon sugar
salt and white pepper to taste

Directions

Heat a small saucepan and add oil. Add shallots and saute for one minute. Add white wine and orange juice. Reduce by three-fourths.

Reduce heat to low and add butter cubes one at a time while whisking the sauce to evenly incorporate the butter. Do not allow the sauce to boil.

Add sugar, salt and white pepper. Stir to combine, then strain the sauce through a fine mesh strainer. Serve hot.