

CopyCat Romano's Macaroni Grill Lemon Butter Sauce

Ingredients

4 ounces lemon juice
2 ounces white wine
4 ounces heavy cream
1 pound butter, cut in bits
salt and pepper, to taste

Directions

Combine the lemon juice and white wine in a saucepan over medium heat. Bring to a boil and cook until the liquid is reduced by one-third.

Lower the heat to a simmer and add the heavy cream. Simmer, stirring, until the mixture thickens – about 3-4 minutes. Do not let it boil.

Slowly add the butter in bits, stirring until each addition has been incorporated.

When the butter has blended into the mixture, season to taste with salt and pepper.

Remove from heat and keep warm until ready to use.