



**NICHOLS
LIVERPOOL**

Roasted Red Pepper Sauce

1 14 oz jar roasted red peppers or 3 home roasted red peppers
1 oz olive oil
3 Tbsp shallots, minced
3 Tbsp garlic, minced
3/4 cup white wine
1/4 cup lime juice, fresh
1 1/2 cup heavy cream
1 lb butter
1/4 tsp pepper

Puree red peppers in a food processor until smooth.

Heat a saucepan over medium high heat, add olive oil. Add minced shallots and garlic. Sauté until translucent (approximately 2 to 3 minutes). De-glaze the pan with white wine and lime juice

Cook for 2 minutes and add the cream and reduce the heat to half. Add pepper puree. Cut butter into 1 inch pieces and slowly add to the sauce until the butter is incorporated. Add the white pepper. Strain the sauce into a container. Hold in a warm water bath until ready to use.