

tasty Recipe

Lemon Chive Sauce

INGREDIENTS

1/3 cup butter
2 tbsp chives (finely
chopped) 1 tbsp lemon juice
1 tsp lemon peel (finely
grated) 1/2 tsp salt
1 dash black pepper (fresh
ground is recommended)

INSTRUCTIONS

- Gather the ingredients.
- Melt butter over low heat in a small saucepan. Stir slowly through both steps of the recipe to avoid burning the butter.
- Add remaining ingredients and heat through.
- Serve hot with broiled or grilled chicken, baked fish, asparagus, or vegetables of your choice.

