

GARLIC-BUTTER SAUCE

MAKES ABOUT 1 CUP

- ½ cup unsalted butter
- 2 garlic cloves, minced
- 2 tablespoons chopped shallot
- 1 tablespoon fresh lemon juice
- 1 teaspoon kosher salt
- 1 teaspoon chopped fresh thyme

1. In a small saucepan, melt butter over medium heat; stir in garlic and shallot. Cook until soft and translucent, about 1 minute; stir in lemon juice, salt, and thyme. Keep warm until serving, or cover, and refrigerate up to 3 days. Warm before serving.