

Brown Butter with Sage Sauce

- 1/2 stick (4 tablespoons) unsalted butter
- 4 fresh sage leaves
- salt to taste
- Parmesan cheese, freshly grated, over the entree

Melt the butter in a small frying pan. Add the fresh sage leaves and allow the butter to brown. Do not burn! Salt the entree (four servings) and top with the freshly grated cheese. When the butter is lightly browned, pour over the cheese on the entree, giving each serving one sage leaf. The hot butter should have a sort of sizzling effect on the cheese. Serve hot.

Serve it over broiled chicken thighs, steaks, pork, and certainly vegetables.

Notes: I use a tablespoon dried sage instead of fresh