
Lemon Butter Sauce

Brett Broussard

1 stick butter, softened

1/4 cup lemon juice

1/4 teaspoon chicken base

1/4 teaspoon white pepper

Melt butter very slowly over low heat. Remove from heat and whisk in lemon juice. Add chicken base and season with white pepper. Continue whisking making sure the sauce doesn't break. Add capers at the end. Great with fish!