
Creole Meuniere Sauce

From the Kitchen of Brett Broussard

1 stick butter

14 cups parsley

2 tablespoons lemon juice

2 tablespoons Worcestershire sauce

Heat 3/4 stick of butter until brown over medium heat. Add chopped parsley and let cook for 30 seconds. Add lemon juice and worcestershire sauce. Remove from heat and fold in the remaining 1/4 stick cold butter.