

# Thyme Grapefruit Beurre Blanc

Slightly sweet, tart, and herby, this is a great addition to foods that are light or bland.

Course: Condiment   Keyword: grapefruit, sauce, thyme   Calories:   Author: Vanessa Seder

## Ingredients

- 1 tablespoon ruby red or yellow grapefruit zest
- 1 ¼ cups fresh ruby red or yellow grapefruit juice from 2 to 3 grapefruits
- 3 tablespoons honey
- 1 sprig thyme plus 1 teaspoon chopped fresh thyme leaves
- 2 teaspoons extra-virgin olive oil
- 3 tablespoons cold unsalted butter cut into small pieces
- Sea salt and freshly ground black pepper

## Instructions

1. In a medium saucepan, combine the grapefruit zest, grapefruit juice, honey, thyme sprig, and olive oil. Bring to a boil over high heat and cook until reduced by half, 6 to 8 minutes.
2. Turn off the heat and stir in the chopped thyme, then whisk in the butter, a little at a time, until thickened. Season to taste with salt and pepper.
3. Remove the thyme sprig, and blend with an immersion blender or whisk until frothy. Serve warm or room temperature. Makes about ¾ cup.

## Notes

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