

Pomegranate Brown Butter

Recipe Courtesy of Chef Tre Wilcox

Ingredients

4 ounces unsalted butter

2 tablespoons pomegranate juice

1 tablespoon pomegranates

2 teaspoons lemon juice

2 teaspoons chives -- minced

salt to taste

Method

- 1.) Brown butter in small sauce pot, strain through fine mesh strainer into metal container.
- 2.) Allow 5 minutes for brown butter to cool down
- 3.) Next add the juice, pomegranates, chives and season with salt.
- 4.) Hold warm till time to plate up.

Serving Size: est. 8-12 tablespoons

Preparation Time :5:00