

## Richmond's Lemon Sauce

### Ingredients:

3 Lemons  
3 Tbsp Butter  
3 tsp Arrow Root (starch)<sup>1</sup>  
¼ tsp salt (more or less to taste)

### Prep:

Carefully wash the lemons with soap and water to remove wax and contaminants. Rinse and dry, then make “zest” of the outer skin using a grater or micro plane. Set aside.

Juice the lemons and strain out the seeds and pulp. Set the juice aside.

Wet the arrow root with 2-3 TBSP water and stir to make a milky liquid (no lumps of powder).

### Sauce:

Place the zest in a small saucepan. Add enough water to cover the zest and heat slowly to a simmer stirring and breaking up the clumps (about one minute). Remove from heat and strain the liquid combining it with the lemon juice. Rinse the residual zest out of the saucepan, pour in the lemon mixture and return to the heat. Add the butter and allow it to melt. DO NOT BOIL.<sup>2</sup> Stir in the arrow root liquid and continue stirring until it steams and thickens, promptly remove from the heat and cover to retain the heat until served.

### Comments:

This sauce is best when prepared just before plating the food. But you can let it cool and refrigerate it if you are careful not to boil it when you reheat it.

The flavor and aroma of lemon is quite strong. For a more delicate lemon glaze, simply add 3 TBSP of dry sherry.

This is a basic lemon-butter sauce base for fish, veal picada, chicken picada, and rice. You can add capers and seasonings to create variations that complement the meal.

Richmond Shreve  
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<sup>1</sup> Corn starch will work, but you may need to adjust the quantity. The sauce will be less clear.

<sup>2</sup> Boiling arrowroot will reduce the thickening effect and cause the butter to separate.