
Tarragon-Tomato Sauce



We serve this with pan-fried razor clams or halibut cheeks

Ingredients:

½ cup White wine
1 Tbsp. Shallots, finely minced
1 Tbsp. Garlic, finely minced
2 Large tomatoes, finely diced
1 tsp. Capers, whole
1 tsp. Tarragon, chopped roughly
1-2 Tbsp. Fresh lemon juice, to taste
½ Lb. Unsalted butter, chopped

Directions:

In a hot sauté pan, add a Tbsp. of butter and shallots, garlic. Sweat lightly (no color). Deglaze pan w/white wine and reduce by two-thirds. Add capers, tomatoes, and tarragon. Finish with remaining butter. Bring to simmer (do not boil). Season w/salt and pepper, add lemon juice to taste.