

CHILE-LIME CREAM SAUCE

¼ CUP DRY WHITE WINE

¼ CUP FRESH LIME JUICE

1 TBSP. CHOPPED PEELED FRESH GINGER

1 TBSP. MINCED SHALLOT

1/3 CUP WHIPPING CREAM

2 TBSP. CHILI-GARLIC SAUCE*

6 TBSP. [¾ STICK] UNSALTED BUTTER, ROOM TEMPERATURE, CUT INTO ½ INCH PIECES.

COMBINE FIRST 4 INGREDIENTS IN HEAVY SAUCEPAN. BOIL OVER HIGH HEAT UNTIL REDUCED BY HALF, ABOUT 3 MINS. ADD CREAM AND BOIL UNTIL REDUCED BY 1/2 , ABOUT 2 MINS. REDUCE HEAT TO LOW. MIX IN CHILI-GARLIC SAUCE. ADD BUTTER, 1 PIECE AT A TIME, WHISKING JUST UNTIL MELTED BEFORE ADDING NEXT PIECE

- **CHILI-GARLIC SAUCE IS AVAILABLE IN THE ASIAN SECTION OF MOST SUPERMARKETS.**

MAKES ABOUT 2/3 CUP.