

Preserved Lemon Sauce

This makes enough sauce for 1 Feta Stuffed Pepper or for 2 ounces of shrimp for the Grilled Shrimp with Lavender and Mint.

I created this sauce when I came up with the Feta Stuffed Pepper. I was actually going out of my way to create a dish that would be built from parts of different cuisines. I had just finished making (versus buying) my first batch of preserved lemons. This Tunisian inspired sauce worked so well that the dish became a best seller almost immediately.

Add the optional seafood paste, and the sauce became a perfect foil for shrimp and harissa.

1 tsp	clarified butter or ghee
1 tsp	flour
1/4 cup	Vegetable Reduction— <i>see Miscellaneous</i>
2 Tbs	Chardonnay wine
1 tsp	honey
1/2 rd tsp	Preserved Lemons, rind only, diced— <i>see Miscellaneous</i> .
1/2 tsp	fresh lemon juice
1/4 tsp	fresh ground salt and pepper
1/4 tsp	cumin
1 pinch	nutmeg
1/8 tsp	black pepper, freshly ground

Optional

scant 1/4 tsp Seafood Paste—*see Miscellaneous*

Procedure

- In a small pan mix the butter and flour to make a roux. Heat, stirring for 2 minutes.
- Add all the other ingredients (ONLY use the optional Seafood Paste for seafood dishes). Bring to a boil, lower to a high simmer and cook until thick.

Yield: approximately 1/2 cup