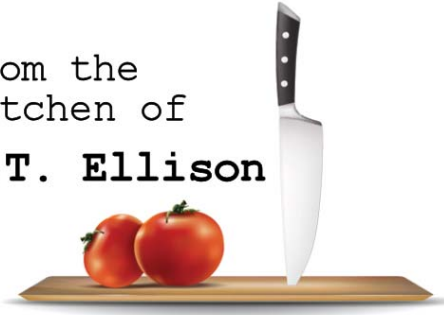


From the
kitchen of
J.T. Ellison



Ingredients:

- ✓ 1 1/2 cups reduced-sodium chicken stock
- ✓ 1 generous cup white wine
- ✓ juice from 4 large lemons
- ✓ 1/2 of 3.5 oz. jar of capers, with juice
- ✓ Small pinch of thyme
- ✓ Large pinch of rosemary
- ✓ 2 garlic cloves, sliced
- ✓ 1/4 cup roasted red pepper, diced
- ✓ 3/4 stick butter (about 6 tablespoons)
- ✓ Salt and pepper, to taste

J.T.'s Special Piccata Sauce

makes enough servings for 6 meals

I am a fiend for excellent piccata sauce. It's the capers. I love them, in all their salty, briny goodness. Add them to lemon, and BOOM—something special happens. Piccata sauce is one of the easiest to make. You literally can get away with lemon, butter and capers, heated and reduced, if you only want a taste of bliss. If, though, like me, you crave a flavor explosion, the recipe below is based on a meal I had at one of our local Nashville establishments, Bria. I had it over shrimp with broccolini, and it's spectacular. But piccata will go over any white meat: fish, chicken, even pork, and even works with pasta alone. A little angel hair topped with piccata will make you a brilliant dinner. Here's my re-creation of the deliciousness I had the other night. I made enough to fill several mason jar—some I froze, and the others, we ate with gusto. Enjoy!

Directions:

- In a large saucepan, whisk together all ingredients (except butter, salt, and pepper).
- Bring mixture to a roiling boil, then turn heat down to low and simmer for thirty minutes; sauce will reduce by half.
- After mixture has simmered for 15 minutes, begin adding butter in three stages, allowing the mixture to thicken after each addition.
- Add salt and pepper, to taste.
- Spoon over fresh proteins, vegetables, pasta, your dog.....
- Store extra sauce in mason jars (it reheats beautifully on the stove). Just shake it up to make the fats break apart—they will solidify in the fridge.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

