



Lime Tomato Garlic Butter Sauce

Ingredients:

- ¼ cup unsalted butter, softened
- Zest and juice of 1 lime
- 3 Tbsp diced sundried tomatoes
- 2 small garlic cloves, minced
- 1 tsp herbs de provence
- Salt and freshly ground pepper, to taste

Directions:

- 1) If using sauce to bake fish fillets, combine all ingredients in a small bowl and mix thoroughly. Top fish fillets with butter mixture and bake at 400 °F until done.
- 2) If using sauce to top grilled, fried or sauteed fish, melt butter in a small sauce pan over low heat.
- 3) Add garlic and sundried tomatoes and sautee briefly until garlic is fragrant and tomatoes are soft. Whisk in lime zest and juice, herbs and season well with salt and pepper. Pour over fish or shellfish and serve.

NOTE: This makes enough for approximately two servings. The proportions in the recipe aren't terribly critical so feel free to add more tomatoes, or less garlic if you feel like it. This goes well on just about any seafood – we've put it on scallops, halibut, sole, and even salmon.