

Tarragon-Butter Sauce
from [Love Every Bite](#)

Try this with a nice piece of fish or maybe with steamed mussels.

3/4 cup dry white wine
3/4 cup fat-free chicken broth
1/3 cup finely chopped shallots
1 Tbsp minced garlic
5 tsp butter – cut into small pieces
1/4 tsp salt
1 Tbsp chopped fresh chives
1-1/2 tsp chopped fresh tarragon

1. Heat a large skillet over medium-high heat. Add wine, broth, shallots, and garlic. Bring to a boil. Reduce heat and simmer until reduced to about 3/4 cup – about 10 minutes.
2. Remove from heat and stir in butter, salt, chives, and tarragon. You're done!

© Copyright 2009 **Love Every Bite** <http://loveeverybite.blogspot.com/>