

Tavern In Old Salem

Pecan & Brown Butter Vinaigrette makes about ¾ cup

¼ Lb.	Unsalted Butter
½ Cup	Apple Cider Vinegar
½ Cup	Honey
¼ Cup	Pecan Pieces

- 1)** First start with browning the butter in a sauté pan on medium high heat. Butter should simmer for about 4- 5 minutes until foam on top begins to turn a blonde color. Remove from heat and scrape bottom of pan with wooden spoon in order to remove fond from bottom of pan. Set aside and allow to cool until it is warm to the touch. The brown butter should have a slightly nutty scent.
- 2)** In another sauté pan combine vinegar and honey. Reduce vinegar and honey on medium heat until liquid is reduced to about ¼ cup. Set aside and allow to cool to room temperature.
- 3)** While reduction and brown butter are cooling place pecans in 350 degree oven and toast for 10 minutes. Remove from oven and lightly chop.
- 4)** Once reduction is cooled and butter is warm to touch, add reduction to medium size mixing bowl. With a whisk, slowly emulsify brown butter into honey and vinegar reduction adding all of the wonderful burnt bits on the bottom of the pan
- 5)** Whisk in toasted pecans and place in warm location for later use. The top of an oven great place