

Pistachio-Orange Sauce

Makes 3/4 cup

6 T. butter (3/4 stick)
3 T. shelled pistachio nuts
3 T. orange juice
1 T. grated orange zest
pepper to taste

Melt the butter in a small skillet over medium heat. Add the pistachios and toast the nuts in the butter about 5 minutes. Whisk in the orange juice and zest. Cook 1 minute more. Use on hot cooked veggies such as asparagus and sprinkle with pepper.