

Brown Butter & sage sauce	
Yield	<u>Method:</u>
Ingredients	Quantity
Butter	4 oz.
Sage	6 leaves
Salt	TT
Pepper	TT

Directions

- Add butter to a hot sauté pan.
- Cool over high heat until butter begins to brown. Do not let it get to dark.
- Add sage and fry for a few seconds.
- Season with salt and pepper.
- Toss cook gnocchi in pan until slightly brown.