

Grapefruit-Basil Butter (for pouring over sautéed fish)

1 large ruby red grapefruit, cut into segments, juice reserved (about 2/3 cup)*
Juice of 1 medium orange (about 1/3 cup)
¼ cup white or rosé wine
1 medium shallot, chopped
2 tablespoons butter
4-6 large fresh basil leaves, blanched, shocked, and finely chopped
Salt

Place grapefruit juice, orange juice, wine, and shallot in a small saucepan and bring to a boil. Lower the heat and simmer until you have about 2 tablespoons of liquid (about 10 minutes). Whisk the butter slowly into the juice, until you have a creamy sauce. (Remove it from the heat and cover if not serving immediately.) When ready to use, stir in the basil, season with salt, and reheat if necessary.

Pour some of the grapefruit-basil butter on plate and place fish and grapefruit segments on top. Drizzle with remaining basil-grapefruit butter.

(* I found that segmenting the grapefruit didn't yield enough juice, so I juiced a separate grapefruit.)

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