

MAKES: 6 servings

COOK TIME: 15 minutes on a stove top

TOOLS: large saucepan, mesh strainer, blender

LEMON SOY SAUCE

- 2 carrots, peeled and cut into 1- inch pieces
- 1 medium leek, white, cut in ¼- inch slices
- 2 stalks celery, cut into 1- inch pieces
- 1 cup sliced Vidalia onion
- 1 garlic clove
- 2 cups sliced mushrooms
- 5 scallions, white tops only, sliced
- 1 teaspoon freshly ground white pepper
- 1 bay leaf
- ½ medium vine ripened tomato
- 2 slices lemon
- 5 tablespoons soy sauce
- 8 tablespoons (1 stick) butter
- Juice of ½ lemon

1. In a large saucepan, heat 4 cups water with carrots, leeks, celery, onion, garlic, mushrooms, scallions, pepper, bay leaf, tomato, and lemon. Boil until reduced to 1 cup. Strain and discard the vegetables.

2. Place the liquid, soy sauce, butter, and lemon juice in a blender. Blend the ingredients until smooth.