

## Fresh Fish with Lime Tomato Garlic Sauce

### Ingredients for Lime Tomato Garlic Sauce:

- ½ cup Fresh Tomatoes, chopped
- ½ cup Sun-Dried Tomatoes, chopped
- ½ cup Dry White Wine
- Juice from 2 Lemons
- Juice from 2 limes
- 4 TBSP Garlic, minced
- 4 TBSP Sugar, granulated
- ½ cup Heavy Cream
- 2 tsp Sea Salt
- 4 TBSP Butter, cut into Cubes

### Directions:

1. Warm saucepan over medium high heat.
2. Place Fresh Tomatoes, Sun-Dried Tomatoes, White Wine, Lemon Juice, Lime Juice, Garlic, and Sugar in the saucepan.
3. Simmer ingredients 5-6 minutes while stirring. The mixture will reduce by half.
4. Add Heavy Cream and Sea salt.
5. Bring back to a simmer and reduce until sauce begins to thicken.
6. Add cubed Butter slowly while whisking.
7. Mix until fully combined.
8. Lower heat to keep warm or serve immediately over the fish.