

# Balsamic Browned Butter (for vegetables)

From my friend, Susan L. (from *Cooking Light*, 3/2002)



## Servings: 4

1. Melt butter in very small saucepan and cook for about 3 minutes, until butter is lightly brown (watch closely).
2. Stir in soy sauce and balsamic vinegar. Heat through and drizzle over asparagus or other green vegetables.

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Per Serving (excluding unknown items): 53 Calories; 6g Fat (96.4% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 16mg Cholesterol; 159mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.

2 tablespoons butter

2 teaspoons light soy sauce

1 teaspoon balsamic vinegar

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>