

## Tangy Lemon Garlic Butter Sauce: Your Go-To Zesty Finishing Touch

Looking to upgrade your dinners with minimal effort? This



**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

1/4 cup butter  
2 garlic cloves, minced  
Juice of 1 lemon  
1/4 tsp salt  
1/4 tsp black pepper

### DIRECTIONS

1. Melt the : ButterIn a small saucepan over low heat, melt the butter until just liquified but not browned.
2. SautØ GarlicAdd the minced garlic and sautØ for 1-2 minutes until it's fragrant and just starting to turn golden. Stir constantly to avoid burning.
3. Add : Lemon and SeasoningStir in the fresh lemon juice, salt, and pepper. Simmer gently for 1 minute to let the flavors meld.
4. Serve : WarmRemove from heat and serve immediately over your favorite dish.

### SWAPS & NOTES

-tangy from fresh lemon, savory from garlic, and rich thanks to creamy butter.

It comes together in one pan in under 10 minutes, making it my favorite last-minute flavor booster.

Whether I'm serving crispy fish, grilled shrimp, or steamed veggies, a spoonful of this sauce makes everything taste like it came straight from a bistro kitchen.

Ingredients 1/4 cup butter 2 garlic cloves , minced Juice of 1 lemon 1/4 tsp salt 1/4 tsp black pepper Swaps and Notes Butter : Use unsalted butter for more control over the salt level, or go with salted if that's what you have.

### TIPS FOR SUCCESS

Low and slow is the key-don't rush the butter or garlic or they'll burn.

For a silky texture, whisk continuously once the lemon juice is added.

Let it cool and refrigerate for up to 3 days, then reheat gently before serving.

