



Gammy's House Recipes

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THREE-CITRUS BUTTER SAUCE

- 1 cup honey
- 1/2 cup (1 stick) butter
- 1/2 cup fresh lime juice
- 1/4 cup fresh lemon juice
- 1 tablespoon cornstarch
- 1 cup grapefruit sections (white membranes removed)

In a small saucepan, combine honey, butter, lime juice, lemon juice and cornstarch; mix well. Bring to a boil over medium-high heat, stirring frequently. Add grapefruit sections; boil 3 minutes, stirring gently. Cool 10 minutes. Serve warm or pour into clean glass jars; seal tightly. Store up to 2 weeks in refrigerator. Reheat sauce before serving. Spoon over ice cream, cheesecake or pound cake.