



Seasoned Simplicitys Creamy Garlic Butter Seafood Sauce

Ingredients:

- 2 sticks (1 cup) butter
- 1 small onion, finely chopped
- 3 tablespoons minced garlic
- 1 cup heavy cream
- 1 teaspoon Sonjas Cajun and Seafood Seasoning
- 1 tablespoon Old Bay seasoning
- 1 tablespoon Smoked Paprika
- 1 tablespoon Garlic Powder
- 1 tablespoon Onion Powder
- Dried Parsley for Added Color
- Black Pepper to Taste
- Juice of 1 Lemon

Instructions:

1. Melt the butter in a saucepan over medium heat.
2. Saute the chopped onion until translucent, then add the garlic and cook until fragrant.
3. Pour in the heavy cream and stir/whisk constantly to combine, and to keep from burning.
4. Add all Seasonings.
5. Heat until the sauce is warmed and well blended.
6. Serve warm as a dipping or drizzling sauce for seafood.

