**Picatta Sauce**

**Ingredients:**

5 cloves garlic, minced

2 Tbsp. olive oil

1 cup capers

1 cup lemon juice

½ gal white wine

Chicken stock (optional)

¼ cup chopped parsley

Salt and pepper to taste

½ cup oil

½ cup flour

**INSTRUCTIONS**

1. Sauté the garlic in the olive oil over medium high heat.
2. Add the lemon juice and white wine. Bring to a simmer and cook for 5-6 minutes.
3. In a small bowl, mix together the oil and flour; it should be like a paste.
4. Use a whisk and whisk half of the paste into the sauce. Return the sauce to a simmer.
5. If it is too thin, add some more of the paste.
6. Once we get the sauce to the consistency we want, add the parsley and capers.
7. Adjust seasonings to taste.