

SAUCES

Vanilla Sauce

- 1 cup powdered sugar
- $\frac{1}{4}$ cup butter
- 1 teaspoon vanilla
- 1 cup milk

Cream the butter and sugar, add vanilla and gradually add the milk. Place in a double boiler and stir until the sauce is creamy—no longer.

Caramel Sauce

- 6 tablespoons sugar
- 1 teaspoon flour
- 1 cup boiling water
- 1 tablespoon butter
- A pinch of salt
- $\frac{1}{2}$ teaspoon vanilla

Put into a pan the sugar, flour, butter and salt. Brown well but do not burn. Add the boiling water and vanilla.

Pudding Sauce

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 1 egg
- $\frac{1}{2}$ cup wine

Cream butter and sugar, then add egg. Beat well, then gradually add wine. Serve as soon as ready.

Lemon Sauce

- 1 teaspoon cornstarch
- $\frac{1}{2}$ cup sugar
- 1 teaspoon butter
- 1 cup boiling water
- 1 lemon

Mix cornstarch and sugar. Add boiling water and half of grated rind and juice of lemon. Cook 8 minutes. Just before serving add butter.

Foaming Sauce

- 1 cup butter
- 2 cups sugar
- 2 eggs (whites only)
- $\frac{1}{2}$ cup boiling water
- $\frac{1}{2}$ teaspoon vanilla

Cream butter and sugar. Add whites of eggs not beaten. Stir well, and when all is smooth add water. Put in a double boiler and heat. Stir until smooth and add vanilla.

Clear Sauce

- $\frac{1}{2}$ cup sugar
- 1 cup boiling water
- 1 tablespoon butter
- 1 tablespoon flour
- 1 teaspoon flavoring
- $\frac{1}{4}$ teaspoon salt

Melt butter, but do not brown; stir in the flour, add the boiling water and sugar, stirring all the time; add flavoring.

Lemon Sauce

Add to 'Clear Sauce' 3 teaspoons lemon juice and 2 teaspoons lemon rind.

Chocolate Sauce

- 2 squares unsweetened chocolate
- $\frac{1}{2}$ cup hot water
- 1 tablespoon butter
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cups powdered sugar

Combine all the ingredients and cook together for 15 minutes in a double boiler.

Butterscotch Sauce

- 1 cup sugar
- 1 cup white corn syrup
- $\frac{1}{4}$ teaspoon salt
- 1 cup thick cream
- 1 teaspoon vanilla

Cook all together in a double boiler for one hour.

Orange Sauce

- 4 tablespoons butter
- 4 tablespoons cream
- 4 tablespoons sugar
- 4 eggs (yolks)
- 4 tablespoons orange juice
- $1\frac{1}{2}$ tablespoons lemon juice
- Grated rind of 1 orange

Add well beaten yolks of eggs to creamed butter, add sugar mixed with the cream, and let thicken over hot water, stirring all the time. Add fruit juices and rind. Serve at once.

Hard Sauce

Cream one-third cup butter; gradually add $1\frac{1}{4}$ cups of powdered sugar, 1 teaspoon vanilla; beat till very light, set in ice box till chilled. A few drops of brandy may be added if desired.

Brandy Sauce

- $\frac{1}{4}$ cup butter
- 1 cup powdered sugar
- 2 tablespoons brandy
- Yolks of 2 eggs
- Whites of 2 eggs
- $\frac{1}{2}$ cup milk or cream

Cream the butter; add sugar gradually, then brandy very slowly, well beaten yolks and milk or cream. Cook over hot water until it thickens as a custard; pour on to beaten whites.

Caramel Brandy Sauce

Make same as 'Brandy Sauce,' substituting brown sugar in place of powdered sugar.