
AMBER SAUCE

1 cup brown sugar (firmly packed)

½ cup light corn syrup

¼ cup butter/margarine

½ cup whipping cream

In a 4 cup measuring cup or bowl, mix all ingredients. Microwave, uncovered, on High 3 to 4 minutes. Stir well to blend; serve warm. Makes about 1-1/2 cups. This is a sweet sauce for steamed plum puddings, or to pour over pound cake slices, or even over sliced fresh fruit, such as peaches.)

LEMON SAUCE

½ cup sugar

1 cup boiling water

1 tablespoon cornstarch

2 tablespoons butter or margarine

Dash or salt

1 ½ tablespoons

fresh lemon juice

dash nutmeg

frozen or canned

Mix sugar, cornstarch, salt and nutmeg, gradually add water and cook over low heat until thick and clear. Remove from heat, add butter and lemon juice; blend thoroughly. Makes 1 1/3 cups.

FRUIT PUDDING SAUCE

1 c. sugar

1 T. flour

¼ tsp. salt

1 c. hot fruit juice

1 T. butter

Blend the sugar, flour and salt. Add the fruit juice that has been heated to a boil and stir until smooth. Return to boil and continue to cook for 3 minutes. Stir in the butter and serve over pudding.

BECHAMEL SAUCE

5 ½ ounces [156 g] butter roux

4 cups / 1 quart [1 L] milk

¼ ounce [7 g] salt

Melt roux, in a copper or other thick pot, over low heat; stir constantly [burns easily]. Warm milk. Add approximately 1 cup / ½ pint [250 ml] warm milk to get a paste. Slowly add remaining milk. Whip constantly, until thickened. Strain [using a conical strainer]. To serve, pour into a stoneware jar that is put in a container filled with hot water. Prepare only needed sauce at a time; twice this quantity during 1 meal.

PLUM PUDDING SAUCE

1 egg, beaten

½ cup water

1 ½ cups sugar

¼ cup melted butter

¼ cup white vinegar or lemon juice

1 tablespoon vanilla

Whisk egg into water; add remaining ingredients. Microwave on high 2 minutes.

Whisk. Microwave 2 minutes. Whisk.



SWEET RUM SAUCE

3 tablespoons of flour

3 tablespoons butter

1 cup of sugar

1 cup of milk

1 cup of evaporated milk

3 tablespoons of dark rum

In a small saucepan, combine flour, butter and sugar. Gradually add milk and evaporated milk, stirring constantly.

Cook over medium heat until thick.

Remove from heat, and stir-in rum.

Serve hot over bread pudding.

PEANUT BUTTER CARAMEL SAUCE

½ cup sugar

1 cup heavy cream

1/3 cup creamy peanut butter

In a heavy saucepan cook sugar over moderate heat, without stirring, until it begins to melt. Continue cooking sugar, stirring constantly, until melted, then cook, swirling pan (without stirring), until a deep golden color. Remove pan from heat and add cream (caramel will bubble and steam).

Return pan to heat and simmer, stirring, until caramel is dissolved. Add peanut butter and simmer, stirring, until smooth.

Serve sauce over ice cream or as desired.

Sauce keeps for 1 week, covered, in refrigerator. Reheat before serving.

Makes about 1 ¼ cups.



RAISIN SAUCE

½ cup brown sugar, packed

¼ teaspoon fine sea salt

½ teaspoon Sweet Spice Blend, or cinnamon

2 tablespoons cornstarch

½ cup seedless raisins, or other snipped dried fruits

1 ¾ cup water

1 teaspoon pure vanilla extract

¼ cup lemon juice

1 tablespoon butter

In heavy bottomed saucepan, combine sugar, salt, spices, and cornstarch. Gently whisk in remaining ingredients. Bring to boil, stirring constantly. Reduce to simmer and cook and stir until thickened. Serve about 1-2 tablespoons of this with fruitcakes or plum puddings.

LEMON SAUCE I

¾ cups sugar

2 teaspoons butter

¼ cup water

1 tablespoon lemon juice

Make a syrup by boiling sugar and water five minutes; remove from fire; add butter and lemon juice.

CARAMEL BRANDY SAUCE

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

MOLASSES SAUCE

1 cup molasses
2 tablespoons lemon juice
1 1/2 tablespoons butter
1 tablespoon vinegar
Boil molasses and butter five minutes;
remove from fire and add lemon juice.

CREAM SAUCE I

3/4 cup thickcream
1/3 cup powdered sugar
1/4 cup milk
1/2 teaspoon vanilla
Mix cream and milk, beat until stiff, using
egg-beater; add sugar and vanilla.

YELLOW SAUCE I

2 eggs
1 teaspoon vanilla or
1 cup sugar
1/2 teaspoon vanilla and
1 teaspoon brandy
Beat eggs until very light, add sugar
gradually and continue beating; then flavor.

ORANGE SAUCE

Whites 3 eggs
Juice and rind 2 oranges
1 cup powdered sugar
Juice 1 lemon
Beat whites until stiff, add sugar gradually,
and continue beating; add rind and fruit
juices.

CREAM SAUCE II

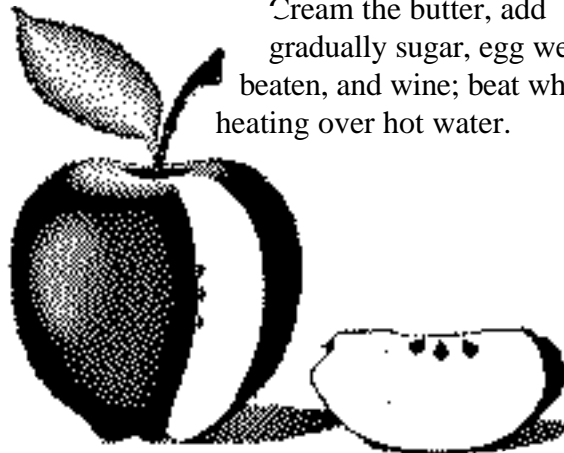
1 egg
1/2 cup thick cream
1 cup powdered sugar
1/4 cup milk
1/2 teaspoon vanilla
Beat white of egg until stiff; add yolk of
egg well beaten, and sugar gradually; dilute
cream with milk, beat until stiff, combine
mixtures, and flavor.

STRAWBERRY SAUCE

1/3 cup butter
1 cup powdered sugar
2/3 cup strawberries
White 1 egg
Cream the butter, add sugar gradually, egg
beaten until stiff, and strawberries. Beat
until fruit is mashed.

FOAMY SAUCE I

1/2 cup butter
1 egg
1 cup powdered sugar
2 tablespoons wine
Cream the butter, add
gradually sugar, egg well
beaten, and wine; beat while
heating over hot water.



CREAMY SAUCE I

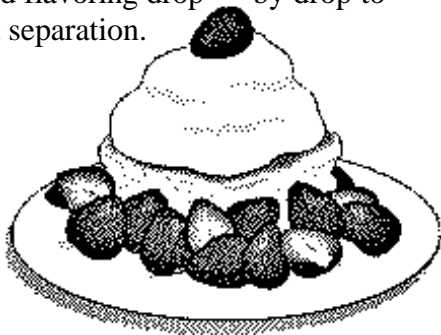
¼ cup butter
2 tablespoons milk
¾ cup powdered sugar
2 tablespoons wine
Cream the butter, add sugar gradually, and milk and wine drop by drop. If liquids are added too fast the sauce will have a curdled appearance.

SABYON SAUCE

Grated rind and juice ½ lemon
1/3 cup sugar
½ cup white wine or
2 eggs
¼ cup Sherry
Mix lemon, wine, sugar, and yolks of eggs; stir vigorously over fire until it thickens, using a wire whisk; pour on to whites of eggs beaten stiff.

STERLING SAUCE

½ cup butter
1 teaspoon vanilla or
1 cup brown sugar
2 tablespoons wine
4 tablespoons cream or milk
Cream the butter, add sugar gradually, and milk and flavoring drop by drop to prevent separation.



CHOCOLATE SAUCE

2 cups milk
2 tablespoons hot water
1 ½ tablespoons corn-starch
2 eggs
2 squares unsweetened chocolate
2/3 cup powdered sugar
4 tablespoons powdered sugar
1 teaspoon vanilla
Scald one and three-fourths cups milk, add corn-starch diluted with remaining milk, and cook eight minutes in double boiler; melt chocolate over hot water, add four tablespoons sugar and hot water, stir until smooth, then add to cooked mixture; beat whites of eggs until stiff, add gradually powdered sugar and continue beating, then add unbeaten yolks, and stir into cooked mixture; cook one minute, add vanilla, and cool before serving.

HARD SAUCE

1/3 cup butter
1/3 teaspoon lemon extract
1 cup powdered sugar
2/3 teaspoon vanilla
Cream the butter, add sugar gradually, and flavoring.

APRICOT SAUCE

¾ cup apricot pulp
¾ cup heavy cream
Sugar
Drain canned apricots from their syrup, and rub through a sieve. Beat cream until stiff, add to apricot pulp, and sweeten to taste.

ORANGE-PINEAPPLE SAUCE

15 1/2 ounces canned crushed pineapple -- undrained

3/4 cup fresh orange juice

1/2 cup sugar

1 1/2 tablespoons cornstarch

. Orange-Pineapple Sauce Makes 3 cups sauce 1. Combine pineapple, orange juice, sugar and cornstarch in saucepan. 2. Stir over low heat until sauce thickens and bubbles.

BLOOD ORANGE AND DRIED CRANBERRY SAUCE

2 blood oranges

1 can mandarin orange segments

4 ounce Dried Cranberries

2 tablespoons Cornstarch

Squeeze juice from Blood oranges. Pass juice through a strainer and into a saucepan. Add orange segments and cranberries to saucepan and bring mixture to a boil. Turn off heat and allow to stand 30 minutes. Add cornstarch paste, mix thoroughly and reheat sauce for 2 minutes. Allow sauce to cool in refrigerator.

BRANDY/RUM BUTTER

125g (4oz) unsalted butter, softened

125g (4oz) soft light brown sugar

90ml (6tbsp) brandy/rum

Beat the butter in a bowl until it is very soft. Gradually add the sugar, beating well between each addition until very soft and fluffy. Beat in the brandy, a spoonful at a time. Refrigerate for at least 2-3 hours.

COTOMEL DESSERT SAUCE

1 cup of sugar,

2 drops of lemon juice.

1 cup of heavy cream

one cup of sugar, put it in a thick sauté pan, and here's the trick- add two drops of lemon juice. That's going to prevent those nasty crystals from forming. Stand right there and stir it, because it's eventually going to melt down and become golden brown. Being very careful, add in about a cup of heavy cream, whisking it all the while, bring it up to one more boil and that sauce is going to be sweet, yummy, dark brown, and so good over your desserts.

MOCHA CHOCOLATE SAUCE

1/4 cup boiling water

1/2 teaspoon instant coffee granules

1/2 cup butter

1 cup heavy cream

2 ounces unsweetened baking chocolate—chopped

1 cup sugar

2 tablespoons bourbon—optional

Scald cream, add water; add butter and sugar. Stir in and melt chocolate stir until smooth. Searve warm.

CREAMY RUM SAUCE

1 cup low-fat yogurt

3 tblsp packed brown sugar

2 tblsp dark rum

In small bowl, combine yogurt, sugar and rum, stirring until smooth.

HOT WALNUT SAUCE:

½ c. margarine
2 Tbsp. cornstarch
½ c. brown sugar
1 ½ c. boiling water
2/3 c. chopped walnuts
1 Tbsp. lemon juice
Melt oleo. Combine cornstarch and brown sugar; blend with oleo. Add water and cook. Add nuts and lemon juice.

BRANDY SAUCE

½ cup Butter
1 cup Sugar
1 Eggs
¼ cup Brandy
Melt the butter and sugar together in the top of a double boiler. When melted, cook for an additional minute. Cool slightly. Beat the egg in a small bowl, then whisk it into the melted butter. Whisk in brandy. Either serve immediately or keep warm over hot water.

SPICED BRANDY BUTTER

8oz unsalted butter
8oz caster sugar
1 tsp Ground Cinnamon
3-4 Tbs brandy
Cream the butter and sugar together until mixture is pale yellow. Add the cinnamon and brandy and blend thoroughly. Chill the brandy butter in the refrigerator and serve with mince pies or Christmas pudding. Brandy butter may be frozen for 4 months. Thaw in the refrigerator.

CARAMEL SAUCE

Put 1 tablespoon butter and 1/3 cup sugar in a heavy-bottomed saucepan. Without stirring, melt the sugar over medium-low heat until amber in color. (It's okay to swirl the saucepan occasionally to mix the ingredients.) Pour in ½ cup of room temperature heavy cream. Be careful not to allow the mixture to foam up. With a wooden spoon, stir to combine ingredients. Serve warm or at room temperature. Tip: Don't overcook the fruit or it will spoil its fresh flavor.

LEMON HARD SAUCE-

3 cups confectioner's sugar
2 teaspoons lemon extract or use fresh lemon juice -- + zest of lemon
3 tablespoons butter
2 tablespoons boiling water
Make hard sauce by mixing sugar, lemon and butter. Add water a little at a time and mix well. Warm.

LEMON BRANDY HARD SAUCE:

3/2 cups icing sugar
½ cup margarine
3 tbs brandy
1 tsp vanilla
1 tsp grated lemon peel
Combine all in a food process, but chill server hours before serving.



BASIC SWEET SAUCE

1 Tablespoon of corn starch

Stir in 1 Cup of water a little at a time until smooth Add 1 ½ Cups of sugar stir until blended in Heat slowly stirring constantly till thick.

SAUCE VARIATIONS

1. Add juice of one lemon and the grated lemon rind. (you can also use lime)

2. Use the same stock and ¼ Cup of rum or Teaspoon of rum extract

3. Use same stock. Add 1 Cup of currants and continue to stir until the currants become plump. (Or Use raisins instead of currants)

4. Or add vanilla bean to stock (You can use Vanilla extract instead)

CRANBERRY SAUCE

To make the glaze combine cranberry juice, sugar and salt in a saucepan. Simmer the juice, stirring, until the sugar has dissolved. Bring the mixture to a boil and swirl gently until a candy thermometer reads 250 degrees. Add whole cranberries and remove the pan from the heat. Let the glaze cool and then chill it, covered, until ready to serve.

WHISKEY SAUCE

In saucepan, mix together 1 beaten egg yolk, 1 small can Pet milk, 1 cup sugar, and ¾ stick margarine or butter. Cook, stirring constantly, until thickened. Remove from heat. Let cool 20 minutes and add 1-2 jiggers of bourbon or brandy. Can be used immediately or can

RUM SAUCE

1 cup sugar

3 tablespoons flour

¼ teaspoon salt

2 cups water

¼ cup butter

1 tablespoon vanilla extract

2 tablespoons rum

In small saucepan combine sugar, flour and salt; slowly stir in water and bring to a boil. Cook for 5 minutes. Remove from heat and add remaining sauce ingredients, mixing well. Serve warm.

APPLE-RAISIN SAUCE

1 ¼ cups apple juice

½ cup apple butter

2 tbsp molasses

½ cup raisins

¼ tsp ground cinnamon

¼ tsp ground nutmeg

½ tsp orange zest (optional)

Stir all the ingredients together in a medium saucepan. Bring to a simmer over low heat. Let the sauce simmer 5 minutes. Serve warm. Makes 2 cups.

SULTANNA SAUCE

¼ cup of sultana raisins

1 cup of boiling water

½ cup of sugar

Flavor to taste

Cook the raisins tender in the water; add the sugar, boil five minutes, then flavor and use.

CUSTARD SAUCE

4 Egg yolks
1/3 c Sugar
1/8 t Salt
2 c Milk
1 t Vanilla extract

In heavy 2-quart saucepan over low heat, or in double boiler over hot, not boiling, water, with wire whisk, beat egg yolks, sugar, and salt. Gradually stir in milk and cook, stirring constantly, until mixture thickens and coats the back of a spoon, about 25 minutes. Stir in vanilla extract. Serve sauce warm or cold over apple pie, fruitcake, cut-up fruit, or ice cream.

BOURBON SAUCE

1 ½ cups milk
1/3 cup sugar
4 egg yolks
2 tblsp bourbon
1 tsp vanilla extract

In a medium nonreactive saucepan, combine the milk and sugar. Bring to a boil over moderate heat. Beat the egg yolks in a small bowl until liquified. When the milk boils, gradually whisk 1/3 of it into the yolks. Return the remaining milk to a boil over low heat and whisk in the yolk mixture. Cook, whisking constantly, until the sauce thickens, 1 to 1 ½ minutes; do not let boil. Immediately remove from the heat. Whisk the sauce constantly for 1 minute to cool. Strain through a fine sieve into a bowl and whisk for 30 seconds. Stir in the bourbon and the vanilla. Serve warm.

TANGERINE Caramel SAUCE

½ cup heavy cream
¾ cup tangerine juice—strained
1 ¾ cups sugar
¾ cup water
5 tablespoons unsalted butter—cut into bits
1 teaspoon vanilla
1/8 teaspoon salt
2 tablespoons brandy or bourbon
Mix cream and tangerine juice and heat until just before boiling, keep warm. Combine the sugar with the water. Cover and bring to a simmer. Uncover and increase heat to maintain simmer. Do not stir but wash down any sugar crystals clinging to side of pan with a pastry brush dipped in water. Watch pan carefully, swirling it from time to time until syrup turns golden brown. Off heat and whisk in cream tangerine mixture in a steady stream. Mixture will bubble dramatically so stir carefully. Whisk in butter by bits until completely combined. Stir in vanilla, salt and brandy or bourbon to taste. Store indefinitely covered in the refrigerator. Serve warm or cold. Yield: 2 cups

BRANDY CREAM SAUCE

¾ cup whipped cream
¼ cup sifted powdered sugar
1 tablespoon brandy
Beat whipping cream and powdered sugar till soft peaks. Stir in brandy. Cover and chill until serving.



VANILLA RUM SAUCE

2 egg yolks
¼ cup granulated sugar
1 cup heavy whipping cream
¼ teaspoon vanilla extract
2 tablespoons dark rum, brandy or Grand Marnier
Whip egg yolks and sugar together until light and fluffy; set aside. In a medium saucepan, scald cream and vanilla. Once the cream begins to boil along the sides of the pan, scrape the yolk mixture into the cream. Cook over high heat for 2 minutes, whipping constantly with whisk. Remove from heat and strain through a fine strainer, if necessary. Mix in rum. Serve warm or at room temperature over bread pudding.

WINE SAUCE

1/3 c sugar
1 tb cornstarch
¾ c water
½ c white port or apple cider
3 tb butter or marg
Mix sugar and cornstarch in small saucepan. Stir in water gradually. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat. Gradually stir in white port and butter. Makes about 1 1/3 c.

GRAND MARNIER HARD SAUCE

1 cup unsalted butter, room temperature
3 cups powdered sugar, sifted
¼ cup Grand Marnier
1 egg yolk
Cream butter and sugar in processor until light and fluffy, about one minute. Add Grand Marnier and egg yolk and process until smooth. Transfer to serving bowl. Refrigerate until firm. Bring to room temperature before serving. Makes about two cups

BUTTERSCOTCH SAUCE

¼ cup butter
1 cup packed brown sugar
½ whipping cream
1 Tbsp corn syrup
Melt butter in a small saucepan. Stir in brown sugar, whipping cream and corn syrup. Cook and stir over low heat until mixture comes to a boil. Cool slightly. Makes about 1 ½ cups. Delicious; freezes well. This pudding is a delicious end to any meal.

