Soups and sauces

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Soup's on! And wonderful it will taste! Starring here: Crab Bisque.
**Soups**

*Savory long-cooked broth, rich chowders, chilly soups, easy combinations from cans*

**Brown Stock**

- 6 pounds beef soup bones (pieces)
- 1 cup sliced onions
- ½ cup chopped celery with leaves
- 1 large bay leaf
- 4 sprigs parsley
- 8 whole black peppers
- 2 teaspoons salt

Remove meat from bones; cut up. Put meat, bones, and 2½ quarts cold water in kettle. Simmer uncovered (don’t boil) 3 hours. Add remaining ingredients; cook uncovered 2 hours. Strain. Clarify, if desired. Remove any marrow in bones; add to stock. Skim off excess fat; or chill stock, lift off fat layer. (Use meat in soup, hash.) Makes 6 cups.

*To clarify stock:* Crush eggshell, mix with white of 1 egg; add ½ cup water. Stir into hot stock. Bring to boiling. Let stand 5 minutes; strain through fine wire strainer.

**Broth (Bouillon)**

*Canned:* To condensed beef broth, add equal water. Use chicken broth “as is.”

*Cubes:* Add bouillon cubes to boiling water according to package directions.

*Meat Concentrate:* Use concentrated meat extract in liquid, powder, paste, or granular form according to package directions.

**Russian Borsch**

Cook uncovered 2 cups shredded beets and 1 cup each chopped carrots and chopped onions in 2½ cups boiling salted water 20 minutes. Add 2 cups Brown Stock (or 1 can beef broth, plus ½ cup water), 1 cup shredded cabbage, 1 tablespoon butter; cook uncovered 15 minutes.

Add 1 tablespoon lemon juice; pour into 6 to 8 bowls. Top with dollops of sour cream.

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**French Onion Soup**

- 4 large onions, sliced thin
- 2 tablespoons butter or margarine
- 4 cups Brown Stock *
- 1 teaspoon Worcestershire sauce
- 2 hard rolls, sliced and toasted
- Grated Parmesan cheese

Cook onions in butter till lightly browned. Add stock and Worcestershire. Cook 20 minutes. Season with salt and pepper.

Sprinkle toast with cheese. Pour soup in bowls and float toast slices atop. Place under broiler a few seconds till cheese is lightly browned. Makes 4 to 6 servings.

*Or use beef broth from a can.

**Cream of Mushroom Soup**

- 1 cup (about ¼ pound) mushrooms
- 2 tablespoons chopped onion
- 2 tablespoons butter or margarine
- 2 tablespoons all-purpose flour
- 2 cups chicken broth, Brown Stock, or beef broth
- ½ cup light cream
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon nutmeg

Slice mushrooms through cap and stem; cook with onion in butter 5 minutes. Add flour and blend; add stock. Cook and stir till slightly thickened. Cool slightly; add cream and seasonings. Heat through; serve at once. Makes 4 to 6 servings.

**White Stock**

- 3- to 4-pound veal knuckle, cut in several pieces
- 3 quarts cold water
- 2 stalks celery and leaves
- 1 onion
- 1 carrot, sliced
- 2 sprigs parsley
- 2 cloves garlic
- ½ bay leaf
- 8 whole black peppers
- 1 tablespoon salt


White stock is more delicate than Brown Stock. Use in cream soups, substituting stock for part or all of the milk.
Cream of Celery Soup


Cream of Onion Soup


Cream of Potato Soup


Cream of Tomato Soup

Combine one No. 2 can (2½ cups) tomatoes, 2 slices onion, 1 bay leaf, 1 teaspoon salt, ¼ teaspoon each pepper and cinnamon, and dash cloves. Simmer 10 minutes. Strain. Make white sauce of 2 tablespoons each butter and all-purpose flour and 2 cups milk. Just before serving, slowly add hot tomato mixture to hot white sauce, stirring constantly. Do not reheat. Makes 6 servings.

Vegetable-Beef Soup

3 pounds beef shank, cut in 1-inch pieces
6 cups water
2 cups tomato juice
¼ cup coarsely chopped onion
1 tablespoon salt
2 teaspoons Worcestershire sauce
¼ teaspoon chili powder
2 bay leaves
1 cup diced celery
1 cup sliced carrots
1 cup diced potatoes
1 cup chopped cabbage

Remove meat from bone; cut in bite-size pieces; brown in hot fat. Add bones, water, tomato juice, onion, and seasonings. Cover and simmer 2 hours. Add vegetables; cover, simmer 1 hour longer. Remove bones and bay leaves before serving. Makes 8 servings.

Split-pea Soup

1 pound (2⅛ cups) green split peas
1 meaty ham bone (1½ pounds)
1½ cups sliced onion
1 teaspoon salt
¼ teaspoon paprika
¼ teaspoon marjoram
1 cup diced celery
1 cup diced carrots

Cover peas with 2 quarts cold water and soak overnight. (Or, simmer gently 2 minutes, then soak 1 hour.) Add ham bone, onion, and seasonings. Bring to boiling; cover, reduce heat, and simmer (don’t boil) 1½ hours. Stir occasionally. Remove bone; cut off meat and dice. Return meat to soup; add vegetables. Cook slowly, uncovered, 30 to 40 minutes. Salt to taste. Serves 6 to 8.

Bean Soup

Thoroughly wash 1 pound dry navy beans. Add 2 quarts cold water. Soak overnight, (Or simmer 2 minutes, then soak 1 hour.) Don’t drain. Add 1 meaty ham bone, ½ teaspoon salt, 6 white black peppers, and 1 bay leaf. Cover; simmer about 3 to 3½ hours, adding 1 medium onion, sliced, last half hour. Remove ham bone. Mash beans slightly, using potato masher. Cut ham off bone, return to soup. Season to taste. Makes 6 servings.

Cheese Chowder

⅔ cup coarsely shredded carrots
½ cup chopped celery
¾ cup boiling water
¾ cup chopped onion
3 tablespoons butter or margarine
¼ cup all-purpose flour
2 cups milk
1 13½-ounce can (1¾ cups) chicken broth*¹
1½ cups shredded sharp process
American cheese


*Or use 1⅔ cups broth from Stewed Chicken, or 2 chicken bouillon cubes dissolved in 1⅔ cups hot water.
Oyster Stew—Buttery, so good

1. Combine 1 1/2 tablespoons flour, 1 1/2 teaspoons salt, dash Tabasco, and 2 tablespoons cold water; blend to a smooth paste. Stir into 1 pint oysters and their liquor. Add 1/4 cup butter or margarine.

New England Clam Chowder

2 7- or 7 1/2-ounce cans (about 2 cups) minced clams*
1/4 pound salt pork, diced
2 cups water
5 medium potatoes, sliced
1/2 cup chopped onion
2 cups milk
1 cup light cream
1 1/2 teaspoons salt
Dash pepper

Drain clams, reserving liquor. Fry salt pork till crisp in large saucepan; remove. Add water, potatoes, onion, and reserved clam liquor to fat in saucepan. Cook covered till potatoes are tender, 10 to 15 minutes.


Manhattan Clam Chowder

3 slices bacon, finely diced
1 cup finely diced celery
1 cup chopped onion
2 7- or 7 1/2-ounce cans (about 2 cups) minced clams*
1 1-pound can (2 cups) tomatoes
2 cups diced potatoes
1 cup finely diced carrots
1 1/2 teaspoons salt
1/4 teaspoon thyme
Dash pepper

Partially cook bacon. Add celery and onion and cook till tender but not brown. Drain clams, reserving liquor. Add water to the liquor to make 4 cups; add to bacon mixture. Add tomatoes, potatoes, carrots, and seasonings. Cover; simmer about 35 minutes.

Blend 2 tablespoons flour with 2 tablespoons cold water to make smooth paste. Stir into chowder; cook and stir till mixture comes to a boil. Add clams; heat through. Makes 6 to 8 servings.

*Or use fresh clams in shell: Thoroughly wash 2 to 3 dozen clams. Cover with salt water (1/2 cup salt to 1 gallon cold water); let stand 15 minutes; rinse. Repeat twice.

Place clams in large kettle; add 1 cup water. Cover and steam just till shells open, 5 to 10 minutes. Remove clams, reserving liquor. Remove clams from shells and dice finely. Strain liquor and use in recipe.
Soup Accompaniments

For clear soups: Crisp crackers, cheese pastry, cheese-spread toast strips, Melba toast, melon slices (with chilled consommé).

For cream soups: Seeded Crackers or Blue-cheese Bites, page 61; pretzels, cheese popcorn, pickles, green olives, celery.

For chowders, meat soups: Oyster crackers, Melba toast, sour pickles, toasted garlic bread, bread sticks, crisp relishes.

Supper Corn Chowder

5 slices bacon
1 medium onion, thinly sliced and separated in rings
2 cups cooked or canned whole kernel corn
1 cup diced cooked potatoes (optional)
1 can condensed cream of mushroom soup
2 ½ cups milk
1 teaspoon salt
Dash pepper

In large saucepan, cook bacon till crisp. Remove bacon; pour off drippings, returning 3 tablespoons to pan. Add onion and cook till lightly browned. Add remaining ingredients. Heat to boiling, reduce heat, simmer a minute or two. Crumble bacon over chowder. Top each serving with butter. Serves 6.

Canned-soup Combinations

Tomato Bouillon: Combine 1 can tomato soup, 1 can beef broth, and 1 can water. Heat to boiling, reduce heat, simmer 5 minutes. Dash in aromatic bitters. Serves 4 or 5.

Tomato Chili Stew: Combine 1 can bean with bacon soup, 1 can tomato soup, and one 10 ½-ounce can chili con carne without beans. Stir in 1 can water. Simmer 10 minutes.

Puree Mongole: Combine 1 can tomato soup, 1 can green pea soup, 1 can milk. Heat.

Cream of Chicken-Mushroom: In saucepan, stir 1 can cream of mushroom soup till smooth. Stir in 1 can cream of chicken soup. Add 1 can water; heat to boiling. Serves 4 or 5.

Creole Clam Bisque: Heat together 1 can clam chowder, 1 can chicken gumbo, and 1 can light cream.

Crab Bisque

1 can condensed cream of mushroom soup
1 can condensed cream of asparagus soup
1 ½ soup cans milk
1 cup light cream
1 6 ½- or 7 ½-ounce can (1 cup) crab meat, drained and flaked
½ cup cooking sherry


Pacific Chowder

Cook 4 slices bacon till crisp. Drain; return 2 tablespoons drippings to pan. Add 1 ¼ cup chopped onion and 2 tablespoons chopped green pepper; cook till just tender.

Add 1 can frozen condensed cream of potato soup and 2 cups milk. Heat just to boiling. Drain one 6 ½- or 7-ounce can tuna; break in chunks; add with crumbled bacon. Heat. Dash with paprika or mace. Serves 4.

Pea Soup Royale

Blend 1 can condensed green-pea soup, 1 can condensed consommé, and ½ soup can milk; heat to boiling. Top with Skillet Croutons. Makes 4 servings.

Skillet Croutons: Cut slightly dry bread in ½-inch cubes. Melt a little butter in a skillet; add bread cubes; toss lightly. Heat and stir till croutons are golden brown.

Garnishes for Soup

For clear soups: Lemon slices, chopped parsley or chives, tiny meat balls or dumplings, avocado slices.

For cream soups: Sour cream, salted whipped cream, shredded toasted almonds, chopped parsley or chives, croutons, shredded cheese.

For chowders, meat soups: Lemon slices on fish chowder, frankfurter slices on pea or bean soup; parsley, crisp bacon; corn chips.

For chilled soups: Sour cream, thin cucumber slices, lemon wedges.
Chicken Soups

Use broth from Stewed Chicken, canned chicken broth, or chicken bouillon cubes—

**Chicken-Noodle Soup:** Cook 1 cup noodles in 3 cups chicken broth till noodles are tender. Makes 4 servings.

**Chicken-Rice Soup:** Cook ½ cup rice in 3 cups chicken broth till rice is tender. Makes 4 servings.

**Tomato-Rice Soup:** Cook ½ cup rice and ¼ cup diced celery in 4 cups chicken broth till rice is tender. Add one can condensed tomato soup, 1 dried whole red chili, and salt to taste. Heat through. Remove chili before serving. Makes 6 servings.

**Jellied Consomme**

Chill canned condensed consomme in refrigerator at least 3 hours (or 1 hour in freezer). Spoon into chilled sherberts. Garnish with lemon, parsley. Or, serve in half a honeydew melon; trim with lime slices.

**Sparkling Borsch**

¾ cup finely chopped cooked or canned beets
Beet liquid plus water
to make 1 cup
2 cans condensed consomme
3 tablespoons lemon juice
Sour cream
Chopped parsley

Combine beets, beet liquid, and consomme. Heat and stir just till blended. Add lemon juice; chill thoroughly. (Soup will look jellied.) Stir before ladling into chilled cups or bowls. Top with sour cream; sprinkle with parsley. Makes 6 servings.

**Tomato Soupshake**

1 can condensed tomato soup
1 cup light cream
½ teaspoon nutmeg
¼ teaspoon salt
1 egg (optional)

Combine all ingredients in blender or shaker. Blend or shake till smooth. Chill. (If you prefer a thinner soupshake, add a little milk.) Serve in chilled cups or mugs. Sprinkle with nutmeg. Makes 4 or 5 servings.

**French Vichysoisse**

4 leeks (white part), thinly sliced
1 medium onion, thinly sliced
¾ cup butter or margarine
5 medium potatoes, thinly sliced
(about 4 cups)
4 cups chicken broth
1 tablespoon salt
2 cups milk
2 cups light cream
1 cup whipping cream

Cook leeks and onion in butter till tender but not brown; add potatoes, broth, and salt. Cook 35 to 40 minutes. Rub through fine sieve, return to heat; add milk and light cream. Season to taste. Bring to a boil. Cool; rub through very fine sieve. When cold, add whipping cream. Chill before serving. Garnish with finely chopped chives. Makes 8 servings.

**Cucumber Soup**

Pare 2 medium cucumbers; scoop out and discard seeds. Grate cucumber or put through food chopper. You should have 1 to 1½ cups.

Combine with 1 quart buttermilk, 1 tablespoon chopped green onion, 1 teaspoon salt, ¼ cup finely chopped parsley, ½ teaspoon monosodium glutamate, and dash pepper.

Mix well. Cover; chill thoroughly (about 4 hours). Mix again just before serving in chilled cups. Trim with cucumber slices, parsley sprigs. Makes 8 to 10 servings.

**Spanish Gazpacho**

1 cup finely chopped peeled tomato
½ cup finely chopped green pepper
½ cup finely chopped celery
½ cup finely chopped cucumber
¼ cup finely chopped onion
2 teaspoons snipped parsley
1 teaspoon snipped chives
1 small clove garlic, minced
2 to 3 tablespoons wine vinegar
2 tablespoons olive oil
1 teaspoon salt
¼ teaspoon fresh ground pepper
½ teaspoon Worcestershire sauce
2 cups tomato juice

Combine all ingredients in stainless-steel or glass bowl. Cover and chill thoroughly—at least 4 hours. Serve in chilled cups. Top with croutons. Makes 6 servings.
Sauces

Mushroom Sauce

3 tablespoons butter or margarine
1/2 pound fresh mushrooms, sliced
1 tablespoon all-purpose flour
1 teaspoon soy sauce
3/4 cup light cream

Melt butter. Add mushrooms; sprinkle with flour; toss. Cook over medium heat, stirring occasionally, 8 to 10 minutes, or till tender. Add soy sauce; slowly stir in cream. Cook and stir till mixture bubbles, thickens. Season to taste. Serve with steak or on toast.

Creamy Mushroom Topper

Cook 1/4 cup chopped onion in 2 tablespoons butter till just tender. Stir in 1 tablespoon flour. Add 1/2 cup light cream, one 3-ounce can broiled sliced mushrooms, drained, 1/2 teaspoon salt, 1/4 teaspoon pepper. Heat to boiling, stirring constantly. Stir in 1/2 cup dairy sour cream; heat through. Makes about 1 1/2 cups. Good with chicken.

Quick Mushroom Sauce: Stir 1 cup dairy sour cream into 1 can condensed cream of mushroom soup; heat. For chicken loaf.

Creole Sauce

3 tablespoons finely chopped onion
3 tablespoons finely chopped green pepper
1 8-ounce can (1 cup) seasoned tomato sauce
1 3-ounce can (3/4 cup) broiled sliced mushrooms, drained

Cook onion and green pepper in butter till just tender. Add tomato sauce and mushrooms. Add 1/2 teaspoon salt, dash pepper. Simmer 10 minutes. Serve with egg dishes.

Lemon Butter

Melt 1/4 cup butter. Add 1 to 2 tablespoons lemon juice, 2 tablespoons snipped parsley, 1/2 teaspoon salt, and dash pepper. Heat. Serve over asparagus, broccoli, fish.

Herb Butters

1/4 pound (1/2 cup) butter
1 tablespoon finely minced fresh herbs or 1/4 teaspoon dried *
1 teaspoon lemon juice

Cream butter till fluffy; blend in herbs and lemon juice. Let stand about an hour at room temperature before serving. Herb butter will keep several days in the refrigerator.

Spread herb butters on slices of French bread before heating. Use for sandwich and canape spreads, as toppers for grilled steaks or hot vegetables, or as fish basting sauces.

*Choose chives, thyme, rosemary, basil, or tarragon. Snip fresh herbs with scissors or chop with sharp knife. Or crush in mortar.

Garlic Butter

Thoroughly combine 1/2 cup soft butter or margarine and 1 or 2 cloves garlic, crushed or minced. Spread on French bread to make garlic bread; melt atop broiled steaks.

Dill Sauce

Melt 2 tablespoons butter in saucepan. Blend in 2 tablespoons all-purpose flour; add 2 cups chicken broth, 2 teaspoons sugar, 1 1/2 tablespoons vinegar, and 2 tablespoons finely snipped fresh dill (or 1 1/2 teaspoons dried dill weed). Cook and stir till thick.

Stir small amount of hot mixture into 1 slightly beaten egg yolk; return to hot mixture. Cook and stir 1 minute. Spoon hot over roast veal or pork. Makes 2 1/4 cups.

Cumberland Sauce

2 tablespoons thin orange rind
Cut in fine julienne strips
3/4 cup orange juice
1/2 cup currant jelly
2 tablespoons cooking claret
1/4 teaspoon ginger
1 tablespoon cornstarch
3 tablespoons lemon juice

Combine orange rind, orange juice, currant jelly, cooking claret, and ginger. Heat till jelly melts, stirring occasionally.

Blend cornstarch and lemon juice till smooth; stir into jelly mixture. Cook and stir till mixture is clear and thick; cook 1 to 2 minutes longer. Serve hot over baked ham, roast venison, or duck; cold with boiled ham. Makes about 1 1/2 cups.
Brown Sauce

- 1 1/2 tablespoons butter
- 1 1/2 tablespoons all-purpose flour
- 2 cups Brown Stock, page 330, or 1 can condensed beef broth plus water to make 2 cups

Melt butter, blend in flour. Cook and stir over low heat till browned. Stir in stock.

Bring to boil and cook 3 to 5 minutes. Reduce heat and simmer 30 minutes, stirring occasionally. Makes about 1 1/2 cups.

Bordelaise Sauce

Combine 1/2 cup cooking sherry and 2 tablespoons finely chopped green onions. Reduce mixture to 1/4 its volume by boiling.

Add 1 cup Brown Sauce, bring to boil, reduce heat, and simmer 10 minutes, stirring occasionally. Meanwhile, remove marrow from 4 medium beef marrow bones (have meatman split them); dice. Cook 2 cups diced marrow in 1 cup gently boiling salted water for 1 minute; drain.

At serving time, add the marrow and 1/2 teaspoon chopped parsley to hot sauce. Makes 1 cup. Serve with grilled steak.

Sauce Diable

Combine 1/4 cup chopped green onions, 3 tablespoons cooking sauterne, and 8 to 10 peppercorns, crushed (1/4 teaspoon).

Reduce mixture to 1/2 its volume by boiling. Add 1/2 cup Brown Sauce and 1/2 teaspoon each Worcestershire sauce and snipped parsley. Heat through. Makes about 1/2 cup. Serve with broiled chicken, steak.

Gourmet Sauce

Reduce 2 cups Brown Sauce to half its volume by boiling. Add 1/2 cup cooking sherry. Bring just to boiling; remove from heat. Serve hot with roast beef or veal, baked ham, or chicken. Makes 1 1/2 cups.

Mint Sauces for Lamb

- Combine 1/2 cup vinegar, 1/4 cup each sugar and water, and dash salt. Bring to boiling, reduce heat, simmer uncovered 5 minutes.

Pour immediately over 1/2 cup finely snipped mint leaves; let steep 30 minutes. Strain or serve as is, hot or cold. Makes 1/2 cup.

- Heat 1/2 cup mint jelly slowly, stirring occasionally, till melted.

Mustard Sauces

- Add 1 1/2 to 2 tablespoons prepared mustard to 1 cup hot Medium White Sauce.

- To 2 beaten egg yolks, add 3 tablespoons prepared mustard, 2 tablespoons vinegar, 1 tablespoon each sugar and water, and 3/4 teaspoon salt; mix well. Cook and stir over hot, not boiling, water till thickened, about 4 to 5 minutes. Remove from heat.

Blend in 1 tablespoon each butter and prepared horseradish. Cool. Fold in 1/2 cup whipping cream, whipped. Refrigerate. To serve with warm ham, set out 1/2 hour early.

- Combine 1 cup dairy sour cream, 1/4 cup milk, 3 tablespoons dry onion-soup mix, and 2 tablespoons prepared mustard. Heat slowly just to bubbling, stirring now and then. Makes about 1 cup sauce. Serve with ham, ham loaf, or broccoli.

Horseradish Sauces

- Fold 3 tablespoons drained prepared horseradish into 1/2 cup whipping cream, whipped. Add 1/2 teaspoon salt. Makes 1 cup.

- Combine 1 cup dairy sour cream, 3 tablespoons drained prepared horseradish, 1/4 teaspoon salt, and dash paprika. Chill.

- Soften one 8-ounce package cream cheese. Fluff with electric mixer. Beat in 2 to 3 tablespoons prepared horseradish. Chill if made ahead. Serve with corned beef, ham.

Cherry Sauce

1/2 cup sugar
1 tablespoon cornstarch
Dash salt
1 1-pound can (2 cups) pitted tart red cherries

Combine ingredients. Cook and stir over low heat till syrup is thick and clear. Add few drops red food coloring. Serve hot with ham or sliced tongue. Makes 2 cups.

Raisin Sauce for Ham

Mix 1/2 cup brown sugar, 1 teaspoon dry mustard, and 2 tablespoons cornstarch. Slowly stir in 2 tablespoons vinegar.

Add 1/4 teaspoon grated lemon peel, 2 tablespoons lemon juice, 1 1/2 cups water, 1/2 cup raisins, and 2 tablespoons butter or melted ham fat. Stir over low heat till thickened. Serve hot. Makes about 2 cups.
White Sauce

Medium: (Makes 1 cup)
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
¼ teaspoon salt
1 cup milk

Thick: (Makes 1 cup)
3 tablespoons butter or margarine
4 tablespoons all-purpose flour
½ teaspoon salt
1 cup milk

Thin: (Makes 1½ cups)
1 tablespoon butter or margarine
1 tablespoon all-purpose flour
¼ teaspoon salt
1½ cups milk

Follow directions under pictures, right.

Ravigote Sauce

¼ cup finely chopped green onions
2 tablespoons butter or margarine
3 tablespoons cooking sauterne
1 tablespoon vinegar
1 tablespoon all-purpose flour
1 cup light cream
¼ teaspoon each salt and dried tarragon or crushed chervil


Cheese Sauces

To 1 cup hot Medium White Sauce, add 1 cup shredded sharp Cheddar cheese. Stir till melted. Makes 1½ cups. Serve with omelets, souffles, vegetables.

Combine 1 can condensed cream of mushroom soup, ½ cup milk; heat. Add ½ cup shredded Cheddar cheese; stir till melted.

Melt 2 cups shredded sharp process cheese over hot water. Slowly stir in ½ cup milk.

Pickle Sauce

To 1 cup hot Medium White Sauce, add 1 dill pickle, chopped, and 2 hard-cooked eggs, chopped. Serve on salmon or tuna loaf.

Smooth, perfect White Sauce

Melt butter or margarine in saucepan over low heat. Blend in flour, salt, and dash white pepper. (See ingredients at left.) Make Medium White Sauce for sauces, scalloped and creamed dishes.

Add milk all at once. Cook quickly, stirring constantly, till mixture thickens and bubbles—wooden spoon is handy.

Make Thin sauce for soups, creamed vegetables, Thick for croquettes, souffles.

Remove sauce from heat when it bubbles. If sauce cooks too long, it becomes too thick and the butter separates out. To repair: Add more milk and cook quickly, stirring constantly, till sauce bubbles.
Caper Sauce

To 1 cup mayonnaise, add ¼ cup drained chopped sour pickles, 1 tablespoon drained chopped capers, 1½ teaspoons each prepared mustard and chopped parsley. Makes 1½ cups. Serve with steak, sea food.

Tartare Sauce

1 cup mayonnaise or
salad dressing
1 tablespoon minced dill pickle
1 teaspoon grated onion
1 teaspoon minced parsley
1 teaspoon chopped pimiento

Combine all ingredients. Chill. Makes 1 cup. A classic accent for fish or sea food!

Cucumber Sauce

Cut a medium unpared cucumber in half lengthwise; scoop out seeds. grate cucumber (you’ll need about 1 cup grated); drain.
Combine with ½ cup dairy sour cream, ¼ cup mayonnaise, 1 tablespoon each grated onion and minced parsley, and 2 teaspoons vinegar. Season to taste. Chill. Makes about 1½ cups. Serve with sea foods, fish.

Shrimp Sauce

Melt 2 tablespoons butter; blend in 2 tablespoons flour. Stir in 1 can frozen condensed cream of shrimp soup and 1 soup can milk. Cook and stir till sauce thickens.
Add ½ cup shredded sharp process cheese; stir till melted. Serve with egg dishes.

Tangy Cranberry Sauce

Mix one 1-pound can jellied cranberry sauce, ½ cup bottled steak sauce, 1 tablespoon each brown sugar and salad oil, and 2 teaspoons prepared mustard. Beat with electric or rotary beater. Serve as is or heat. Makes 2 cups. Good with ham, pork, pot roast.

Sweet-Sour Sauce

In saucepan, mix 1 cup sugar, ½ cup each white vinegar and water, 1 tablespoon each chopped green pepper and chopped pimiento, and ½ teaspoon salt. Simmer 5 minutes.
Combine 2 teaspoons cornstarch and 1 tablespoon cold water; add to hot mixture, cook and stir till sauce thickens. Cool.

Classic Hollandaise

Try this tangy golden sauce on asparagus, broccoli, cauliflower, Eggs Benedict—

¼ pound (½ cup) butter, in thirds
4 egg yolks
2 to 3 teaspoons lemon juice
Dash white pepper
Dash salt

In top of double boiler, place egg yolks and one-third of butter. Over hot, not boiling, water, stir rapidly with a wooden spoon until butter melts. Add second piece of butter; continue stirring. As mixture thickens and butter melts, add third piece, stirring constantly. (Water in bottom of double boiler should not come to a boil.)
When all butter is melted, remove pan from hot water; stir rapidly 2 minutes longer. Stir in lemon juice a teaspoon at a time; add seasonings. Place sauce again over hot water, stirring constantly till thickened, 2 or 3 minutes.
Remove from heat at once. If sauce should curdle, immediately beat in 1 or 2 tablespoons boiling water. Makes about 1 cup.

Sauce Mousseline

Into 1 cup cooled Classic Hollandaise, fold ½ cup whipping cream, whipped. Spoon over hot fish fillets. Broil about 2 inches from heat a few seconds or till light brown and bubbly. Serve immediately.

Easy Hollandaise

Beat ½ cup butter or margarine in top of double boiler (not over heat or hot water) till creamy. Add ¼ teaspoon salt and dash cayenne. Add 1 tablespoon lemon juice, a few drops at a time, beating constantly.
Add 2 egg yolks, one at a time, beating till sauce is light, fluffy. Place over hot, not boiling, water a few minutes, till glossy, stirring constantly. (Water shouldn’t touch top pan. And don’t let sauce stay over hot water too long.) Serve warm. Makes about ¾ cup.

Jiffy Hollandaise

Combine ¼ cup dairy sour cream, ¼ cup mayonnaise, ½ teaspoon prepared mustard, and 1 teaspoon lemon juice. Cook and stir over low heat just till heated through.

See also dessert sauces, page 208; barbecue sauces, page 288; Cranberry Sauce, page 325.