



SAUCE ROYALE

- 1 Cup Sour Cream
- 1 Package Dry Onion Soup Mix
- 3 Egg Yolks
- 1 Teaspoon Lemon Juice
- 1/2 Teaspoon Worcestershire sauce
- Salt and White Pepper To Taste

DIRECTIONS

1. Blend sour cream and soup mix; add egg yolks, lemon juice, Worcestershire sauce and seasonings.
2. Cook over a low flame, stirring constantly, until sauce starts to thicken lightly.
3. Do not boil.
4. Remove from heat and continue stirring as sauce thickens.
5. Cool.