

Chive Sauce (Schnittlauchsauce)

*Wolf Neuber (Die K.U.K. Wiener Küche)
The Good Cook Sauces - Time-Life Books*

Yield: 1 1/4 cups

*2 tablespoons finely cut fresh chives
3 hard-boiled egg yolks
1 tablespoon oil
salt
pepper
1 cup heavy cream*

Press the egg yolks through a sieve. Mix them with the oil and season them with salt and pepper.

Whisk in the cream, a little at a time. Continue whisking until the mixture is smooth.

Stir in the chives just before serving the sauce.

This rich sauce is suitable for vegetable salads, cold fish, shellfish, poultry or poached eggs.

Per Serving (excluding unknown items): 941 Calories; 102g Fat (95.2% calories from fat); 5g Protein; 7g Carbohydrate; 0g Dietary Fiber; 326mg Cholesterol; 89mg Sodium. Exchanges: 1/2 Non-Fat Milk; 20 1/2 Fat.

Sauces and Condiments

Per Serving Nutritional Analysis

Calories (kcal):	941
% Calories from Fat:	95.2%
% Calories from Carbohydrates:	2.8%
% Calories from Protein:	2.0%
Total Fat (g):	102g
Saturated Fat (g):	56g
Monounsaturated Fat (g):	33g
Polyunsaturated Fat (g):	6g
Cholesterol (mg):	326mg
Carbohydrate (g):	7g
Dietary Fiber (g):	0g
Protein (g):	5g
Sodium (mg):	89mg
Potassium (mg):	179mg
Calcium (mg):	154mg

Vitamin B6 (mg):	.1mg
Vitamin B12 (mcg):	.4mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.3mg
Folacin (mcg):	9mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	1/2

Iron (mg): trace
 Zinc (mg): 1mg
 Vitamin C (mg): 1mg
 Vitamin A (i.u.): 3499IU
 Vitamin A (r.e.): 1002RE

Fat: 20 1/2
 Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories	941	Calories from Fat: 896
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% Daily Values*

Total Fat	102g	156%
Saturated Fat	56g	282%
Cholesterol	326mg	109%
Sodium	89mg	4%
Total Carbohydrates	7g	2%
Dietary Fiber	0g	0%
Protein	5g	
Vitamin A		70%
Vitamin C		2%
Calcium		15%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.