Golden Sauce (Sauce Dore'e)

B. Albert (Le Cuisinier Parisien)
The Good Cook Sauces - Time-Life Books

Yield: 1 1/4 cups

2 cups meat gravy (made by deglazing a roasting pan with wine)
1/3 cup dry white wine
3 tablespoons fresh lemon juice
5 or 6 hard-boiled egg yolks

Boil the gravy together with the white wine until the mixture is reduced to one-half its original volume. Add the lemon juice.

Remove the pan from the heat.

Press the egg yolks through a fine-meshed sieve so that they fall in fine threads into the sauce.

Serve the sauce without reheating.

This luxurious sauce is suitable for any roast meat or game.

Per Serving (excluding unknown items): 64 Calories; 0g Fat (0.0% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1/2 Fruit.

Sauces and Condiments

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Calories (kcal):	64	Vitamin B6 (mg):	trace
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	95.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	4.7%	Riboflavin B2 (mg):	trace
Total Fat (g):	0g	Folacin (mcg):	6mcg
Saturated Fat (g):	0g	Niacin (mg):	trace
Monounsaturated Fat (g):	. •	Caffeine (mg):	0mg
(0)	0g	Alcohol (kcal):	53
Polyunsaturated Fat (g):	0g	% Dafuea	በ በ%
Cholesterol (mg):	0mg		
Carbohydrate (g):	5g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	4mg	Vegetable:	0

Potassium (mg):	119mg	Fruit:	1/2
Calcium (mg):	10mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	21mg		
Vitamin A (i.u.):	9IU		
Vitamin A (r.e.):	1RE		

Nutrition Facts

Amount Per Serving				
Calories 64	Calories from Fat: 0			
	% Daily Values*			
Total Fat 0g	0%			
Saturated Fat 0g	0%			
Cholesterol 0mg	0%			
Sodium 4mg	0%			
Total Carbohydrates 5g	2%			
Dietary Fiber trace	1%			
Protein trace				
Vitamin A	0%			
Vitamin C	35%			
Calcium	1%			
Iron	1%_			

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