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# Lemon Sauce IV

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**2 tablespoons cornstarch**

**2 cups cold water**

**1 cup sugar**

**2 tablespoons butter**

**juice of one lemon**

**rind of one lemon**

In a cup, blend the cornstarch with 1/4 cup of the water.

In a saucepan, combine the remaining water with the sugar and bring the mixture to a boil. Gradually add the cornstarch mixture to the syrup, stirring briskly. Boil over low heat for 8 minutes or until it is clear and glossy. Remove the pan from the heat. Add the butter, grated lemon rind and the lemon juice.

Serve warm with a dollop of sour cream on pound cake or gingerbread.

Yield: 2 cups

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 1038 Calories; 23g Fat (19.4% calories from fat); trace Protein; 214g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 252mg Sodium. Exchanges: 1 Grain(Starch); 4 1/2 Fat; 13 1/2 Other Carbohydrates.*