



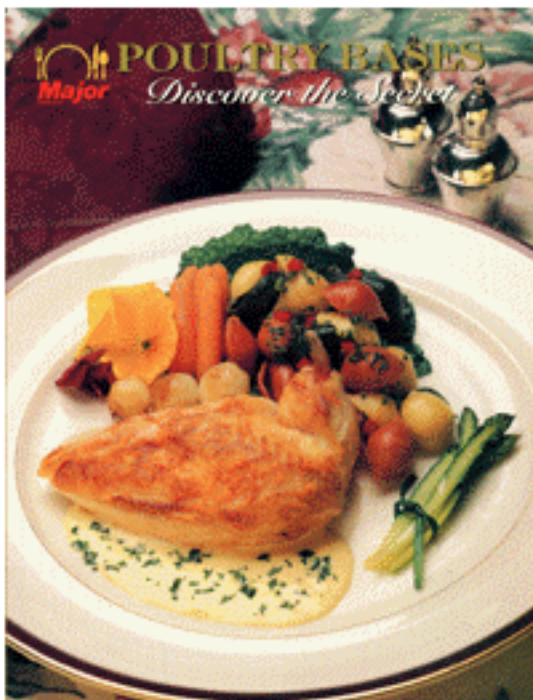
Recipe Database

California Sauce

Yield: 2 Quarts

Portions: 12

Ingredients	Quantity	Directions
Olive Oil	10 oz.	In a heavy sauce pot over medium heat combine oil and flour. Cook for five minutes.
Flour	10 oz.	
Light Cream	6 cups	Using a wire whip, stir in cream and water. Bring to a boil then reduce to a simmer for five minutes. Add ketchup, chicken base, worcestershire sauce, lemon juice, paprika, and hot sauce. Simmer for twenty minutes.
Water	6 cups	
Ketchup	3 cups	
MAJOR CHICKEN BASE	2 oz.	
Worcestershire Sauce	2 oz.	
Lemon Juice	2 oz.	
Paprika	3 tbl.	
Hot Sauce	1 tsp.	



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