



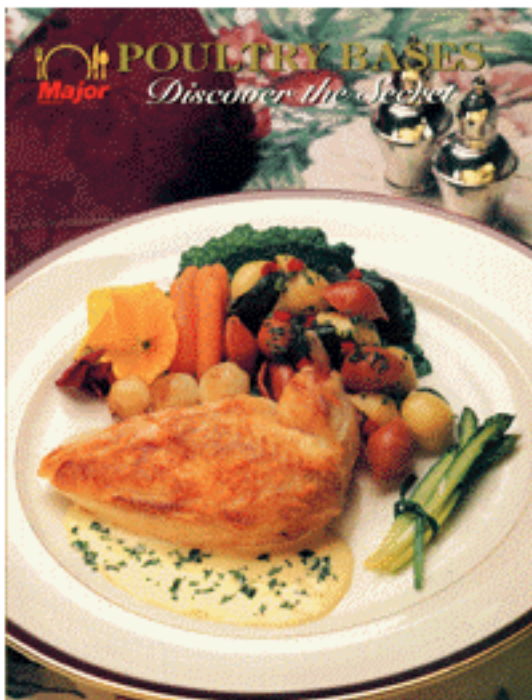
# Recipe Database

## Morney Sauce

Yield: 1 Gallon

Portions: 32

Ingredients	Quantity	Directions
Butter	10 oz.	In a heavy sauce pot over medium heat melt butter. Saute' garlic for two minutes. Over high heat add sherry and deglaze for three minutes. Reduce heat and stir in flour. Cook for five minutes over medium heat to form a roux.
Flour	1 cup	
Sherry	2 oz.	
Garlic, minced	1 tsp.	
Milk	3 qts.	Using a wire whip, stir in milk and chicken base. Bring to a boil then reduce to a simmer. Blend in swiss and parmesan cheese over low heat for five minutes. Season with pepper.
Swiss Cheese, grated	8 oz.	
Parmesan Cheese, grated	4 oz.	
MAJOR CHICKEN BASE	3 oz.	
White Pepper	1/2 tsp.	



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