



Recipe Database

Normandy Sauce

Yield: 2 Quarts
Portions: 16

Ingredients	Quantity	Directions
Butter	4 oz.	In a heavy sauce pot over medium heat melt butter. Stir in flour and cook for five minutes.
Flour	4 oz.	
Water	2 qts.	Using a wire whip, blend in water and fish base to butter-flour mixture (roux). Bring to a boil then reduce to a simmer for five minutes. Add mushrooms.
Mushrooms, sliced	1 cup	
MAJOR FISH BASE	2 oz.	



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