



Recipe Database

Seafood Sauce

Yield: 1 Gallon

Portions: 32

Ingredients	Quantity	Directions
Butter	6 oz.	In a heavy sauce pot over medium heat melt butter. Stir in flour and cook for five minutes.
Flour	6 oz.	
Milk	1 gal.	Using a wire whip, add milk and sherry to the butter & flour mixture (roux). Bring to a boil then reduce to a simmer for five minutes. Add lobster base, clam base, lemon juice, and paprika. Simmer for ten minutes
Sherry	5 oz.	
MAJOR LOBSTER BASE	2 oz.	
MAJOR CLAM BASE	2 oz.	
Lemon Juice	2 oz.	
Paprika	1 tsp.	



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