



# Recipe Database

## Seafood Sauce #2

Yield: 1 Gallon  
Portions: 32

### Ingredients

### Quantity

### Directions

Water	1 gal.
Major White Cream Sauce	16 oz.
Sherry	5 oz.
MAJOR SEAFOOD BASE	4 oz.
Lemon Juice	2 oz.
Paprika	1 tsp.

In a heavy sauce pot mix white cream sauce with water. Bring to a boil then reduce to a simmer while stirring constantly.

Blend in sherry and seafood base, lemon juice, and paprika. Simmer for ten minutes.



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