

## SMOOTH ITALIAN CREAM SAUCE

**MAKES 1 CUP**

- 1 cup light Italian dressing
- 3 tablespoons lemon juice, fresh
- 3 tablespoons white wine
- 3 egg yolks, beaten
- 1/2 teaspoon dill weed

- In a saucepan, combine dressing, lemon juice, wine, egg yolks, and dill weed.
- Cook over low heat, stirring constantly until mixture starts to boil. Remove from heat and serve hot or store in refrigerator in a sealed container. Can be served as a hot or cold sauce over meats, salads, pastas, or vegetables.

(For thicker sauce, turn off heat and combine 1/2 teaspoon cornstarch with 1 tablespoon water. Mix well and gradually stir into sauce.)

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