# Garlic and Basil Sauce (Sauce Pistou a l'Ail)

Jean and Paul Minchelli (Crustaces Poissons et Coquillages) The Good Cook Sauces - Time-Life Books

#### Yield: 1 1/4 cups

5 or 6 cloves garlic, cooked for 10 minutes in boiling water and drained 15 fresh basil leaves 2 egg yolks salt white pepper fresh lemon juice 3/4 cup olive oil

Crush the garlic cloves and the basil in a mortar. Add the egg yolks, salt, pepper and a little lemon juice.

Pour in the oil slowly, in a thin stream, pounding it in with the pestle so that the sauce thickens into a mayonnaise.

This sauce is suitable for hot or cold pasta dishes, for grilled strong-flavored fish such as sardines or mackerel, for fish soups, or for crudites.

Per Serving (excluding unknown items): 1575 Calories; 172g Fat (96.9% calories from fat); 7g Protein; 6g Carbohydrate; trace Dietary Fiber; 425mg Cholesterol; 17mg Sodium. Exchanges: 1/2 Lean Meat; 1 Vegetable; 34 Fat.

Sauces and Condiments

#### Dar Camina Nutritianal Analysia

Calories (kcal):	1575	Vitamin B6 (mg):	
% Calories from Fat:	96.9%	Vitamin B12 (mcg):	
% Calories from Carbohydrates:	1.5%	Thiamin B1 (mg):	
Calories from Protein:	1.7%	Riboflavin B2 (mg):	
otal Fat (g):	172g	Folacin (mcg):	
turated Fat (g):	25g	Niacin (mg):	
pnounsaturated Fat (g):	123g	Caffeine (mg):	
blyunsaturated Fat (g):	15g	Alcohol (kcal):	
olesterol (mg):	425mg	% Dofuso	
rbohydrate (g):	6g	Food Exchanges	
tary Fiber (g):	trace	Grain (Starch):	
tein (g):	7g	Lean Meat:	
dium (mg):	17mg	Vegetable:	
tassium (mg):	126mg	Fruit:	
alcium (mg):	84mg	Non-Fat Milk:	

Iron (mg):	2mg
Zinc (mg):	1mg
Vitamin C (mg):	6mg
Vitamin A (i.u.):	936IU
Vitamin A (r.e.):	223RE

### Fat: Other Carbohydrates:

34

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## **Nutrition Facts**

Amount Per Serving

Calories 1575	Calories from Fat: 1526
	% Daily Values*
Total Fat 172g	265%
Saturated Fat 25g	125%
Cholesterol 425mg	142%
Sodium 17mg	1%
Total Carbohydrates 6g	2%
Dietary Fiber trace	2%
Protein 7g	
Vitamin A	19%
Vitamin C	10%
Calcium	8%
Iron	12%

\* Percent Daily Values are based on a 2000 calorie diet.