Mustard Cream Sauce (Sauce Moutarde a la Creme)

Eugenie Brazier (Les Secrets de la Mere Brazier) The Good Cook Sauces - Time-Life Books

Yield: 3/4 cup

3 tablespoons Dijon mustard 2/3 cup heavy cream or creme fraiche salt pepper

3 tablespoons fresh lemon juice

In a bowl, mix the mustard, salt, pepper and lemon juice.

Gradually whisk in the cream in the same way that you would whisk it into a mayonnaise.

This sauce can accompany many hors d'oeuvre dishes

Per Serving (excluding unknown items): 45 Calories; 2g Fat (32.9% calories from fat); 2g Protein; 7g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 564mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fruit; 0 Fat; 0 Other Carbohydrates.

Sauces and Condiments

Dar Carrina Mutritional Analysis

Calories (kcal):	45	Vitamin B6 (mg):	.1mg
% Calories from Fat:	32.9%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	50.4%	Thiamin B1 (mg):	trace
% Calories from Protein:	16.8%	Riboflavin B2 (mg):	trace
Total Fat (g):	2g	Folacin (mcg):	10mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
107		Caffeine (mg):	0mg
Monounsaturated Fat (g):	1g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	trace	% Pofuso	በ በ%
Cholesterol (mg):	0mg		
Carbohydrate (g):	7g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	1/2
Sodium (mg):	564mg	Vegetable:	0
Potassium (mg):	115mg	Fruit:	1/2
Calcium (mg):	41mg	Non-Fat Milk:	0
	1mg		0
	3		1

Iron (mg): Fat:
Zinc (mg): 1mg Other Car

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 1mg

 Vitamin C (mg):
 21mg

 Vitamin A (i.u.):
 9IU

 Vitamin A (r.e.):
 1RE

Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving			
Calories 45	Calories from Fat: 15		
	% Daily Values*		
Total Fat 2g	3%		
Saturated Fat trace	0%		
Cholesterol 0mg	0%		
Sodium 564mg	23%		
Total Carbohydrates 7g	2%		
Dietary Fiber 1g	6%		
Protein 2g			
Vitamin A	0%		
Vitamin C	35%		
Calcium	4%		
Iron	5%		

^{*} Percent Daily Values are based on a 2000 calorie diet.