

Nanas Basic Lemon Sauce

Mrs Donald B Reidel

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*1 1/2 cups sugar
1 cup water
2 tablespoons flour
1 tablespoon butter
1 teaspoon dried lemon
peel
3 tablespoons lemon juice*

Place the sugar, water, flour and butter in a saucepan. Boil until it thickens.

Add the lemon peel and lemon juice.

Mix well.

Per Serving (excluding unknown items): 1331 Calories; 12g Fat (7.6% calories from fat); 2g Protein; 316g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 128mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Fruit; 2 1/2 Fat; 20 Other Carbohydrates.