## **Parsley-Chive Sauce**

Zola Messick Powell - Adams, TN Southern Living - 1984 Annual Recipes

## Yield: 1 1/2 cups

2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1/4 teaspoon dry mustard
1 1/4 cups milk
1/3 cup (1.3 ounces) sharp Cheddar
cheese, shredded
2 tablespoons fresh chopped parsley
OR 2 teaspoons dried parsley flakes
2 tablespoons chopped fresh chives
OR 2 teaspoons freeze-dried chives
1/4 teaspoon salt

In a heavy saucepan over low heat, melt the butter. Add the flour and mustard. Cook for 1 minute, stirring constantly.

Gradually add the milk. Stir over medium heat until thickened.

Add the cheese, parsley, chives and salt. Stir until the cheese melts.

Per Serving (excluding unknown items): 600 Calories; 46g Fat (68.2% calories from fat); 21g Protein; 27g Carbohydrate; trace Dietary Fiber; 143mg Cholesterol; 1149mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 8 Fat.

Sauces and Condiments

## Dar Carvina Mutritional Analysis

| Calories (kcal):               | 600   | Vitamin B6 (mg):                    | .2mg   |
|--------------------------------|-------|-------------------------------------|--------|
| % Calories from Fat:           | 68.2% | Vitamin B6 (mg): Vitamin B12 (mcg): | 1.4mcg |
| % Calories from Carbohydrates: | 17.7% | Thiamin B1 (mg):                    | .2mg   |
| % Calories from Protein:       | 17.7% | Riboflavin B2 (mg):                 | .7mg   |
|                                |       | Folacin (mcg):                      | 47mcg  |
| Total Fat (g):                 | 46g   | Niacin (mg):                        | 1mg    |
| Saturated Fat (g):             | 29g   | Caffeine (mg):                      | 0mg    |
| Monounsaturated Fat (g):       | 13g   | Alcohol (kcal):                     | 0      |
| Polyunsaturated Fat (g):       | 2g    | % Defuse:                           | በ በ%   |
| Cholesterol (mg):              | 143mg | Food Exchanges                      |        |
| Carbohydrate (g):              | 27g   | •                                   |        |
| Dietary Fiber (g):             | trace | Grain (Starch):                     | 1      |
| Protein (g):                   | 21g   | Lean Meat:                          | 1 1/2  |

| Sodium (mg):      | 1149mg    | Vegetable:           | 0 |
|-------------------|-----------|----------------------|---|
| Potassium (mg):   | 527mg     | Fruit:               | 0 |
| Calcium (mg):     | 648mg     | Non-Fat Milk:        | 1 |
| Iron (mg):        | 1mg       | Fat:                 | 8 |
| Zinc (mg):        | 2mg       | Other Carbohydrates: | 0 |
| Vitamin C (mg):   | 3mg       |                      |   |
| Vitamin A (i.u.): | 1649IU    |                      |   |
| Vitamin A (r.e.): | 449 1/2RE |                      |   |

## **Nutrition Facts**

| Amount Per Serving  |                                       |  |  |  |
|---|---------------------------------------|--|--|--|
| Calories 600  | Calories from Fat: 409                |  |  |  |
|   | % Daily Values*                       |  |  |  |
| Total Fat 46g Saturated Fat 29g Cholesterol 143mg Sodium 1149mg Total Carbohydrates 27g Dietary Fiber trace Protein 21g | 71%<br>143%<br>48%<br>48%<br>9%<br>2% |  |  |  |
| Vitamin A<br>Vitamin C<br>Calcium<br>Iron   | 33%<br>5%<br>65%<br>7%                |  |  |  |

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.