
Sacromonte Sauce

MIramar at the Quay Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992

Servings: 4

1/2 cup butter or margarine

2 tablespoons lemon juice

1 1/2 cups beef broth

8 ounces smoked buffet ham, julienned

In a saucepan, melt the butter or margarine. When bubbling, add the fresh lemon juice. When the mixture starts bubbling again, add the beef broth. Mix well.

Add the strips of ham. Let simmer for 5 minutes.

Chicken

Per Serving (excluding unknown items): 227 Calories; 23g Fat (89.1% calories from fat); 4g Protein; 2g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 714mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 4 1/2 Fat.