

Sour Cream Sauce II

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

*2 tablespoons margarine
1 tablespoon flour
3 tablespoons minced onion
1/4 cup red wine
1/4 teaspoon pepper
1 cup sour cream
salt (to taste)
pepper (to taste)
2 tablespoons lemon juice*

In a skillet, melt the margarine. Stir in the flour and onion. Blend.

Gradually add the wine. Blend and cook just until bubbly, stirring constantly.

Add the pepper and sour cream. Heat until thickened but do not boil.

Add the salt, pepper and lemon juice just before serving.

Per Serving (excluding unknown items): 787 Calories; 71g Fat (83.5% calories from fat); 9g Protein; 23g Carbohydrate; 1 Dietary Fiber; 102mg Cholesterol; 429mg Sodium. Exchanges: Grain(Starch); 1/2 Vegetable Fruit; 1/2 Non-Fat Milk; 14 Fat