

---

# Wine Sauce II

*The Essential Southern Living Cookbook*

Servings: 8

**1/2 cup granulated sugar**

**1 tablespoon cornstarch**

**1 teaspoon lemon zest**

**3 tablespoons (1 lemon) fresh lemon juice**

**2 tablespoons salted butter**

**1/2 cup dry white wine**

**lemon zest (for topping)**

In a small saucepan, whisk together the sugar and cornstarch. Stir in 1/2 cup of water, one teaspoon of lemon zest and lemon juice until smooth. Bring to a boil over medium-high heat. Reduce the heat to medium and cook until thickened, about 3 minutes. Remove from the heat. Stir in the butter until melted and combined. Stir in the wine. Cover and chill until ready to serve.

## Condiments, Sauces

---

*Per Serving (excluding unknown items): 85 Calories; trace Fat (0.0% calories from fat); trace Protein; 21g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 1 Other Carbohydrates.*