
Grand Marnier Sauce

Home Cookin - Junior League of Wichita Falls, TX - 1976

5 egg yolks

1/2 cup sugar

1/4 cup Grand Marnier

1 cup whipping cream

2 tablespoons sugar

1 tablespoon freshly grated orange peel (optional)

In the top of a double boiler, beat together the egg yolks and sugar. Be sure that boiling water does not touch the top pan. Continue beating, scraping around inside of the pan often. Continue to beat for 10 minutes or until the yolks are quite thick and pale yellow.

Remove from the heat and stir in half of the Grand Marnier. Allow the sauce to cool, then chill thoroughly.

Beat the cream with the remaining sugar until it is almost stiff. Fold the cream into the sauce. Stir in the remaining Grand Marnier.

Serve over fresh fruit.

Yield: 1 1/2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 1821 Calories; 114g Fat (59.5% calories from fat); 19g Protein; 155g Carbohydrate; 0g Dietary Fiber; 1389mg Cholesterol; 126mg Sodium. Exchanges: 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 21 1/2 Fat; 8 1/2 Other Carbohydrates.