
Grand Marnier Dip

Susan Still Clement

Party Recipes From the Charleston Junior League

3 egg yolks

1/2 cup sugar

1/4 teaspoon salt

1/4 cup Grand Marnier liqueur

2 cups heavy or whipping cream

In a small saucepan, combine the egg yolks, sugar and salt. Cook over medium heat, stirring constantly, until the sugar dissolves, 2 to 3 minutes. Remove from the heat and stir in the Grand Mariner. Let cool.

Beat the cream until stiff peaks form. Fold the cream into the Grand Marnier mixture just until well combined.

Cover and chill for one to two hours.

Serve with assorted fresh fruits.

Yield: 2 cups

Appetizers

Per Serving (excluding unknown items): 565 Calories; 15g Fat (24.1% calories from fat); 8g Protein; 101g Carbohydrate; 0g Dietary Fiber; 638mg Cholesterol; 555mg Sodium. Exchanges: 1 Lean Meat; 2 Fat; 6 1/2 Other Carbohydrates.