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## Chapter XXIV. PUDDING SAUCES.

### Lemon Sauce I

1

$\frac{3}{4}$  cups sugar      2 teaspoons butter  
 $\frac{1}{4}$  cup water      1 tablespoon lemon juice

Make a syrup by boiling sugar and water five minutes; remove from fire; add butter and lemon juice.

### Lemon Sauce II

2

$\frac{1}{2}$  cup sugar      2 tablespoons butter  
1 cup boiling water       $1\frac{1}{2}$  tablespoons lemon juice  
1 tablespoon corn-starch or      Few gratings nutmeg  
 $1\frac{1}{2}$  tablespoons flour      Few grains salt

Mix sugar and corn-starch, add water gradually, stirring constantly; boil five minutes, remove from fire, add butter, lemon juice, and nutmeg.

### Lemon Sauce III

3

$\frac{1}{3}$  cup butter       $\frac{1}{3}$  cup boiling water  
1 cup sugar      3 tablespoons lemon juice  
Yolks 3 eggs      Few gratings lemon rind

Cream butter, add sugar gradually, and yolks of eggs, slightly beaten; then add water, and cook over boiling water until mixture thickens. Remove from range, add lemon juice and rind. Serve with Apple Pudding or Popovers.

### Vanilla Sauce

4

Make same as Lemon Sauce II, using one teaspoon vanilla in place of lemon juice and nutmeg.

**Molasses Sauce**

5

1 cup molasses      2 tablespoons lemon  
                                 juice or  
1 1/2 tablespoons      1 tablespoon vinegar  
butter

Boil molasses and butter five minutes; remove from fire and add lemon juice.

**Cream Sauce I**

6

3/4 cup thick      1/3 cup powdered  
cream              sugar  
1/4 cup milk      1/2 teaspoon vanilla

Mix cream and milk, beat until stiff, using egg-beater; add sugar and vanilla.

**Cream Sauce II**

7

1 egg                      1/2 cup thick  
                                 cream  
1 cup powdered      1/4 cup milk  
sugar  
1/2 teaspoon vanilla

Beat white of egg until stiff; add yolk of egg well beaten, and sugar gradually; dilute cream with milk, beat until stiff, combine mixtures, and flavor.

**Yellow Sauce I**

8

2 eggs      1 teaspoon vanilla or  
1 cup sugar      1/2 teaspoon vanilla and  
1 teaspoon brandy

Beat eggs until very light, add sugar gradually and continue beating; then flavor.

**Yellow Sauce II**

9

2 eggs      1 cup powdered sugar  
3 tablespoons wine

Beat yolks of eggs until thick, add one-half the sugar gradually; beat whites of eggs until stiff, add gradually remaining sugar; combine mixtures, and add wine.

**Orange Sauce**

10

Whites 3 eggs      Juice and rind 2  
                                 oranges  
1 cup powdered      Juice 1 lemon  
sugar

Beat whites until stiff, add sugar gradually, and continue beating; add rind and fruit juices.

**Strawberry Sauce**

11

1/3 cup butter      1 cup powdered  
                                 sugar  
2/3 cup              White 1 egg  
strawberries

Cream the butter, add sugar gradually, egg beaten until stiff, and strawberries. Beat until fruit is mashed.

### Creamy Sauce I

12

1/4 cup butter	2 tablespoons milk
3/4 cup powdered sugar	2 tablespoons wine

Cream the butter, add sugar gradually, and milk and wine drop by drop. If liquids are added too fast the sauce will have a curdled appearance.

### Creamy Sauce II

13

Use same proportions as given in recipe I. If not careful in adding liquids, it will curdle; but this will make no difference, as the sauce is to be warmed over hot water. By careful watching and constant stirring, the ingredients will be perfectly blended; it should be creamy in consistency.

### Foamy Sauce I

14

1/2 cup butter	1 egg
1 cup powdered sugar	2 tablespoons wine

Cream the butter, add gradually sugar, egg well beaten, and wine; beat while heating over hot water.

### Foamy Sauce II

15

Whites 2 eggs	1/4 cup hot milk
1 cup powdered sugar	1 teaspoon vanilla

Beat eggs until stiff, add sugar gradually, and continue beating; add milk and vanilla.

### Chocolate Sauce

16

2 cups milk	2 tablespoons hot water
1 1/2 tablespoons corn-starch	2 eggs
2 squares unsweetened chocolate	2/3 cup powdered sugar
4 tablespoons powdered sugar	1 teaspoon vanilla

Scald one and three-fourths cups milk, add corn-starch diluted with remaining milk, and cook eight minutes in double boiler; melt chocolate over hot water, add four tablespoons sugar and hot water, stir until smooth, then add to cooked mixture; beat whites of eggs until stiff, add gradually powdered sugar and continue beating, then add unbeaten yolks, and stir into cooked mixture; cook one minute, add vanilla, and cool before serving.

### Sabyon Sauce

17

Grated rind and juice lemon	1/2 1/3 cup sugar
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1/2 cup white wine or 2 eggs

1/4 cup Sherry

Mix lemon, wine, sugar, and yolks of eggs; stir vigorously over fire until it thickens, using a wire whisk; pour on to whites of eggs beaten stiff.

#### Hard Sauce

18

1/3 cup butter 1/3 teaspoon lemon  
extract

1 cup powdered sugar 2/3 teaspoon vanilla

Cream the butter, add sugar gradually, and flavoring.

#### Sterling Sauce

19

1/2 cup butter 1 teaspoon vanilla  
or

1 cup brown sugar 2 tablespoons wine

4 tablespoons cream or milk

Cream the butter, add sugar gradually, and milk and flavoring drop by drop to prevent separation.

#### Wine Sauce

20

1/2 cup butter 3 tablespoons  
Sherry or

1 cup powdered sugar Madeira wine

Slight grating nutmeg

Cream the butter, add sugar gradually, and wine slowly; pile on glass dish, and sprinkle with grated nutmeg.

#### Brandy Sauce

21

1/4 cup butter Yolks 2 eggs

1 cup powdered sugar Whites 2 eggs

2 tablespoon brandy 1/2 cup milk or  
cream

Cream the butter, add sugar gradually, then brandy very slowly, well beaten yolks, and milk or cream. Cook over hot water until it thickens as a custard, pour on to beaten whites.

#### Caramel Brandy Sauce

22

Make same as Brandy Sauce, substituting brown sugar in place of powdered sugar.

#### Apricot Sauce

23

3/4 cup apricot pulp 3/4 cup heavy  
cream

Sugar

Drain canned apricots from their syrup, and rub through a sieve. Beat cream until stiff, add to apricot pulp, and sweeten to taste. Serve with German toast.

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