



# Seafood Imperial Sauce

Here's an easy to prepare sauce that is versatile and loaded with flavor. Use it to add variety to your menu and special recipes.

## Ingredients:

- 4—12oz cans ..... Evaporated Milk—chilled
- 1 cup ..... Pocahontas Cream Soup Base
- 1 1/2 teaspoons ..... Pocahontas Lemon Herb Seasoning
- 1 1/2 teaspoons ..... Old Bay Seasoning

Pour the chilled evaporated milk in a saucepan. Whisk in the cream soup base while slowly adding it in increments. Set the sauce over medium high heat and bring it to a simmer while stirring constantly.

Season the sauce with Lemon Herb seasoning and the Old Bay. Lower the heat and simmer the sauce for about 10 minutes, stirring frequently. Taste and adjust seasonings to your liking.

Set the pan off the heat and cover with food film. Stir, and recover the sauce a few times as it cools for about 30 minutes. Transfer to a food storage container, cover, date, and refrigerate. Refrigerated shelf life is 5 days.

## USES:

Blend the sauce with crabmeat. Place in individual baking dishes and top with seasoned bread crumbs and a little more Old Bay for Crab Imperial.

Use as a topping or accessory sauce for baked or broiled fish fillets.

Add Sherry to the sauce to make a Newburg Sauce.

Add shredded Gruyere or Swiss cheese, and Parmesan cheese to make a Mornay Sauce. Thin the sauce with chicken broth to complete the Mornay.

Season the base sauce (the evaporated milk and cream soup base) with Italian Seasoning blend, garlic powder, and grated Parmesan cheese to make a pasta sauce.

from the kitchen of corporate chef,

# Roger Tappen

