



Recipes

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Cidar and Molasses Sauce

Serves 12

Ingredients:

- 1/3 cup Flour
- 1/3 cup Butter , unsalted
- 1 1/2 cups Apple Cider
- 2/3 cup Chicken Broth
- 1/3 cup Molasses
- 16 oz. Cream Cheese

Directions:

1. In a large sauté pan, over medium heat, melt butter and add flour, stir and cook for 1-2 minutes Add cider and chicken broth, stir well and cook an additional 4-5 minutes, sauce should have thickened. Add molasses and continue to cook an additional 3-5 minutes. Remove from heat and let cool to room temperature.
2. Meanwhile, whip cream cheese, until light and fluffy. Add sauce in steady stream and whip until combined, return to sauce pan over medium-low heat. Reserve warm.