

Durkee's Famous Sauce

Recipe By :
 Serving Size : 16 Preparation Time :0:00
 Categories : Sauces Cheese/Eggs

Amount	Measure	Ingredient -- Preparation Method

		-----WALDINE VAN GEFFEN VGHC42A-----
1/2 cup		Cold water
4	tablespoons	Cornstarch
1/2 cup		Plus 2 TB dark vinegar
2	tablespoons	Salt
1/2 cup		Sugar
1	Whole	egg
4	tablespoons	French's prepared mustard
4	tablespoons	Margarine -- tiny bits

Place all ingredients as listed in blender on high speed until smooth (2 minutes). Transfer to top of double boiler and cook over gently boiling water, stirring often for 12 to 15 minutes or until thickened and smooth. Once more put mixture back through blender 30 seconds or till smooth, using high speed. Refrigerate in covered container 24 hours before using. Keep refrigerated 3 months.