

# Sweet Lemon/Wine Sauce (basic sweet wine sauce)

- 1 cup white wine
- 1 tablespoon soy sauce or 1/2 teaspoon salt
- 1/4 cup sugar
- the juice of one lemon
- thickener: cornstarch

In a saucepan, set over a medium heat, pour in the wine, followed by the soy sauce or salt, and the sugar. Bring to a simmer, lowering the heat if needed. Add the lemon juice.

To thicken the sauce, spoon some out into a small bowl, and whisk in a 1/2 teaspoon of cornstarch with a fork, then stir it back into the main saucepan. Bring the heat up, and let the sauce thicken. If you want the sauce still thicker, you can repeat this process.

Preparation time: 15 minutes

## Other sauces

You can apply the methods used in this sauce, to make other sauces. Start with a wine as base (rice wine?), add something salty (salt? soy sauce? vinegar?), and then add in flavors (fruit juices? dried tamarind to soak? dried chile peppers to soak? spices?), and thicken if needed.

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