



DELECTABLE

Sauces

recipes

Flavor-Enhancing
Sauces for a Wide
Range of Dishes

A close-up photograph of a bowl of soup. The bowl is made of a light-colored, speckled ceramic or stoneware. The soup inside is a creamy, light beige color. A wooden spoon is visible, partially submerged in the soup. The background is a dark, textured surface, possibly a table or countertop. A yellow circular sticker is placed on the upper left side of the image, containing the text "by April Blomgren" in a black, handwritten-style font.

by
April
Blomgren

Delectable Sauce Recipes

Flavor-Enhancing Sauces for a Wide Range of
Dishes

BY

April Blomgren



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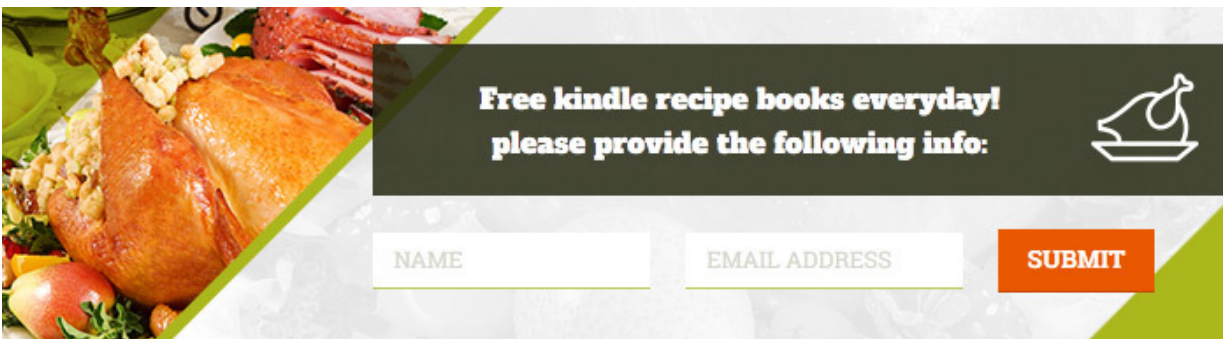
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Introduction



A good sauce can turn any dish into a unique wonder.

Sauces are juicy and stewy food components that serve as the right accompaniment for a wide range of foods. From appetizers and desserts to acting as a base for cooking main meals, sauces are handy for quick-cooking and enhancing flavors and tastes.

This cookbook shares thirty amazing sauces that are familiar to everyday cooking. They are easy to make and are refrigerator-friendly for extended keeps. What's better; they are healthier than factory-made sauces to give you more control over the ingredients that you'll love to consume.

Are you ready to try them out? Come with us as we explore and enjoy the sauces together.

1. Marinara Sauce



Marinara sauce is your simple tomato base for many dishes that require tomatoes. Use it in creamy tomato soups, Bolognese sauce, meatballs, shakshuka, and many other kinds.

Makes: 8 cups

Prep Time: 5 mins

Cook Time: 56 mins

Ingredients:

- 4 tbsp olive oil
- 1 small white onion, chopped
- 5 garlic cloves, minced
- ½ cup red wine
- 4 tbsp tomato paste

- 10 cups fresh tomatoes, crushed
- ½ cup water
- 2 tbsp Italian seasoning
- 1 tsp red chili powder (optional)
- 2 tsp dried basil
- 2 tbsp dried parsley
- 2 tsp dried oregano
- 1 tsp granulated sugar
- Salt and black pepper to taste

Instructions:

Heat olive oil in a large pot over medium heat.

Add onion and sauté for 3 minutes or until tender. Stir in garlic and cook for 30 seconds or until fragrant.

Add tomato paste; stir and cook for 1 minute.

Pour in red wine and cook for 1 to 2 minutes or until mostly evaporated.

Add remaining ingredients, stir well and let boil. Once boiling, reduce heat to low and simmer for 40 to 50 minutes or until sauce thickens.

Turn heat off and let sauce sit covered until completely cooled.

Spoon marinara sauce into airtight jars, cover and refrigerate.

2. Pasta Sauce



Your sure way to getting tomato-based pasta dishes popping is in the sauce. This pasta sauce is simple but delicious for all your favorite pasta meals.

Makes: 5 cups

Prep Time: 5 mins

Cook Time: 63 mins

Ingredients:

- 2 tbsp olive oil
- 2 tbsp butter
- 1 lb. ground beef (or other meat of choice)
- 1 small white onion, chopped
- 5 garlic cloves, minced
- 4 tbsp tomato paste

- 6 cups chopped tomatoes
- 2 cups tomato ketchup
- ½ cup red wine
- ½ cup water
- 2 tbsp dried parsley
- 2 tsp dried oregano
- 2 tbsp Italian seasoning
- 2 bay leaves
- 2 tbsp maple syrup
- Salt and black pepper to taste

Instructions:

Heat olive oil and butter in a large pot over medium heat.

Add beef and cook for 10 minutes or until brown while breaking meat into small bits.

Add onion and garlic; cook for 3 minutes or until tender.

Pour in remaining ingredients; stir well and bring to a boil. Reduce heat to low and simmer for 40 to 50 minutes or until sauce thickens. Adjust taste with salt and black pepper.

Serve sauce with pasta and preserve remainder in airtight jars in refrigerator.

3. Pizza Sauce



Making pizza sauce is easier than it seems. It only requires gathering all your ingredients in a bowl and mixing them. This recipe requires no cooking and is great for storing.

Makes: 5 cups

Prep Time: 10 mins

Ingredients:

- 6 cups tomato sauce
- 4 tbsp tomato paste (optional for lighter sauce)
- 3 tsp dried oregano
- 3 tsp dried basil
- 3 tsp garlic powder

- 3 tsp onion powder
- 1 ½ tsp granulated sugar
- Salt and black pepper to taste

Instructions:

Add all ingredients to a bowl and mix well.

Preserve sauce in airtight jars, cover and refrigerate.

Use on pizza dough before baking or as recipe requires.

4. BBQ Sauce



Slather a generous portion of this BBQ sauce on all your grilled meats, seafood, and vegetables. It is also a good addition in BBQ dips. It tastes amazing.

Makes: 2 cups

Prep Time: 5 mins

Cook Time: 25 mins

Ingredients:

- 3 tbsp olive oil
- 1 medium brown onion, finely chopped
- 6 garlic cloves, minced
- 2 cups ketchup
- ½ cup brown sugar

- 2 tbsp chili powder
- 4 tbsp Worcestershire sauce
- ½ cup apple cider vinegar
- 1 tsp salt
- ½ tsp black pepper

Instructions:

Heat olive oil in a large pot over medium heat.

Add onion and sauté for 3 minutes or until tender. Stir in garlic and cook for 1 minute or until fragrant.

Reduce heat to low and pour in remaining ingredients. Stir well and let simmer for 20 to 25 minutes or until sugar melts while stirring occasionally.

Spoon BBQ sauce into an airtight jar, let cool completely and refrigerate.

Use for grills.

5. Alfredo Sauce



For a creamy and cheesy texture on your meatballs, spaghetti, pretzels, crackers, and vegetables, Alfredo sauce comes through right. Enjoy this lush make.

Makes: 2 cups

Prep Time: 5 mins

Cook Time: 12 mins

Ingredients:

- 4 tbsp butter
- ½ tsp dried basil
- 1 tsp dried parsley
- 4 garlic cloves, minced
- 1 cup grated Parmesan cheese

- 2 cups heavy cream
- ½ cup chicken broth
- 8 oz cream cheese, softened
- Salt and black pepper to taste

Instructions:

Melt butter in a large pot over medium heat.

Add garlic and sauté for 30 seconds or until fragrant. Then, stir in basil, parsley and cook for 1 minute or until fragrant.

Pour in chicken broth. Bring to a boil. Reduce heat to low and simmer for 10 minutes.

Add heavy cream, cream cheese, and Parmesan cheese. Stir well until cheeses melt and season with salt and black pepper.

Use for pasta alfredo recipes.

6. Teriyaki Sauce



Teriyaki sauce is excellent for marinades and as a glaze on meats and seafood. It introduces an in-depth aroma and taste to foods with an inviting color too.

Makes: 1 ½ cups

Prep Time: 5 mins

Cook Time: 15 mins

Ingredients:

- 1 cup soy sauce
- 1 cup pineapple juice
- 2 tbsp mirin
- 3 tbsp brown sugar
- 3 tbsp water

- 1 garlic clove, minced
- 1 tsp fresh ginger paste
- ¼ tsp black pepper
- 2 tsp cornstarch

Instructions:

Mix all ingredients in a medium pot.

Place over low heat and simmer for 10 to 15 minutes or until sugar dissolves and sauce thickens.

Pour sauce in an airtight jar, cover and let cool completely. Refrigerate after.

Use teriyaki sauce as a marinade or glaze for fish and meats.

7. Sweet Chili Sauce



This sauce will come in handy as a topping on foods when you want a subtle kick. It marries well with baked or fried chicken and sits well in chicken or shrimp stir-fries.

Makes: ½ cup

Prep Time: 5 mins

Cook Time: 56 mins

Ingredients:

- ¼ cup rice vinegar
- ¼ cup water
- 1 tbsp sambal oelek
- ¼ cup sugar
- ½ tbsp cornstarch + 1 tbsp water

Instructions:

In a medium pot, add vinegar, water, sambal oelek, and sugar. Mix well and simmer over low heat until sugar dissolves.

Mix cornstarch and water in a bowl and add to sauce. Stir well and cook for 1 minute or until sauce thickens.

8. Hot Sauce



Everyone needs a bottle of hot sauce somewhere in their refrigerator except you despise chilies entirely. This sauce is kicky and adds extra heat when you need the right addition of chili to your foods.

Makes: 4 cups

Prep Time: 5 mins

Cook Time: 10 mins

Ingredients:

- 8 cups scotch bonnet peppers, heads removed
- 6 garlic cloves, crushed
- 1 ¼ cups water
- 3 tbsp salt
- ¼ cup tequila

- ¼ cup agave nectar
- ¼ cup apple cider vinegar

Instructions:

In a blender, add scotch bonnet peppers, garlic, water, and salt. Blend until smooth.

Pour mixture into a medium pot. Add tequila, apple cider vinegar, and agave nectar. Simmer over low heat for 5 to 10 minutes or until sauce thickens.

Spoon sauce into airtight jars, cover and let cool completely. Store in refrigerator.

9. Sweet and Sour Sauce



Sweet and sour stews are so heartwarming. With the right sauce, you are up for a win. This unique mix is perfect to stir with your meats, seafood, pineapple, and vegetables. It is yummy.

Makes: 1 cup

Prep Time: 5 mins

Cook Time: 15 mins

Ingredients:

- 3 tbsp rice vinegar
- 1 tbsp light soy sauce
- 2 tbsp granulated sugar
- 1 tbsp ketchup
- 1 ½ tbsp olive oil

- 1 tsp garlic paste
- 1 tsp fresh ginger paste
- 1 cup vegetable broth

Instructions:

Mix all ingredients in a medium pot.

Place over low heat and simmer for 10 to 15 minutes or until sugar dissolves and sauce thickens.

Pour sauce in an airtight jar, cover and let cool completely. Refrigerate after.

Use sour sauce with vegetables, meat, and seafood.

10. Enchilada Sauce



Assemble all your favorite Mexican recipes because we have a whopping enchilada sauce to work with. This recipe is authentic to Mexico and pays well to make it at home. Enjoy it with chicken enchiladas, enchilada soups, casseroles, stuffed peppers, and many others.

Makes: 2 cups

Prep Time: 5 mins

Cook Time: 13 mins

Ingredients:

- 3 tbsp olive oil
- 3 tbsp all-purpose flour
- ½ tsp garlic powder

- 2 tsp chili powder
- ¼ tsp dried oregano
- 1 tsp cumin powder
- 2 tbsp unsweetened tomato paste
- 2 cups vegetable broth
- 1 tsp white vinegar
- Salt and black pepper to taste

Instructions:

Heat olive oil in a medium pot over medium heat.

Stir in flour and cook for 1 minute.

Add garlic powder, chili powder, oregano, and cumin powder; stir and cook for 1 minute.

Mix in tomato paste and vegetable broth until smooth. Simmer over low heat for 5 to 10 minutes or until sauce thickens.

Stir in vinegar and season with salt and black pepper; cook for 1 minute.

Spoon sauce into an airtight jar, cover and cool. Preserve sauce in refrigerator.

11. Mango Habenero Sauce



We love fruit and chili merges; this sauce is a fancy and delicious one to have. Mangoes add the worth of flavor to the sauce while beating down the heat of habanero peppers. It is a perfect topping on cooked foods.

Makes: 1 cup

Prep Time: 5 mins

Cook Time: 11 mins

Ingredients:

- 3 habanero peppers, heads removed
- ½ mango, peeled and fleshed
- 3 tbsp white vinegar
- 1 garlic clove, peeled and smashed

- 2½ tbsp muscovado or dark brown sugar
- 1½ tsp maple syrup
- 1 tsp salt

Instructions:

In a blender, add habanero peppers, mango, garlic, and vinegar. Process until smooth.

Mix sugar and 2 tablespoons of water in a medium pot. Bring to a boil over medium heat for 1 minute or until thickened.

Pour in blended pepper mixture, stir well and simmer for 5 to 10 minutes or until sauce thickens. Season with maple syrup and salt.

Spoon sauce into an airtight jar, cover and cool completely. Store in refrigerator.

12. Cowboy Butter Sauce



Give yourself a splurge and enjoy this sauce with meats, fish, vegetables, and seafood. The trick to great tastes in whatever meal you serve it with lies right in the sauce.

Makes: ½ cup

Prep Time: 5 mins

Ingredients:

- 6 tbsp butter, melted
- ½ lemon, zested and juiced
- 1 tbsp Dijon mustard
- 4 garlic cloves, minced
- ¼ tsp paprika
- A pinch of cayenne pepper
- 2 tbsp chopped fresh parsley

- 2 tsp minced fresh thyme
- 1 tbsp chopped fresh chives
- ¼ tsp red chili flakes

Salt and black pepper to taste

Instructions:

In a small bowl, mix first six ingredients until well-combined.

Add remaining ingredients and combine well.

Use cowboy sauce on grilled meats.

Preserve extras in refrigerator.

13. Garlic Parmesan Sauce



You will enjoy this sauce with wings, so make sure you have it handy for your appetizers. We also find it to blend well in pasta dishes.

Makes: 1 cup

Prep Time: 5 mins

Cook Time: 12 mins

Ingredients:

- 4 tbsp butter
- 3 garlic cloves, minced
- 2 tbsp plain flour
- 1 cup chicken broth
- 1 cup whole milk
- 1 tsp garlic powder

- Salt and black pepper to taste
- ½ cup grated Parmesan cheese

Instructions:

Melt butter in a skillet.

Add garlic. Sauté for 30 seconds or until fragrant.

Stir in flour and cook for 1 minute.

Pour in milk gradually while mixing until smooth.

Add chicken broth, bring to a boil and then reduce heat to low to simmer for 5 to 10 minutes or until sauce thickens.

Add garlic powder, salt, black pepper, and Parmesan cheese. Mix until cheese melts.

Use sauce for chicken. Preserve extras in refrigerator.

14. Peri Peri Sauce



Peri peri sauce is a Portuguese special and gives you the right flavors for all your Nando's inspired dishes. It is a coarse herbed chili sauce with a sweet flavor coming from red bell peppers.

Makes: 5 cups

Prep Time: 5 mins

Ingredients:

- 1 lb. red chilies, heads removed
- 2 large red bell peppers, deseeded and chopped
- 4 garlic cloves, chopped
- ½ cup chopped fresh cilantro
- ¼ cup chopped fresh basil
- 1 tsp smoked paprika
- ½ cup vegetable oil

- 1 lemon, juiced
- Salt to taste

Instructions:

Add all ingredients to a blender and process until smooth to your desired consistency.

Pour sauce into an airtight jar and refrigerate until ready to use.

15. Romesco Sauce



Do you have a grill party coming soon? If yes, then you should add this romesco sauce to your serving list. It goes well on grilled meats and vegetables and packs a ton of flavors on crusty bread and flatbreads as a dip.

Makes: 2 cups

Prep Time: 5 mins

Ingredients:

- 1 (16 oz) jar roasted red peppers, drained
- ½ cup roasted unsalted almonds
- ¼ cup oil-packed sun-dried tomatoes, drained
- 2 garlic cloves, peeled and smashed
- 1 tbsp red wine vinegar
- ¼ tsp cayenne pepper
- 1 tsp smoked paprika

- Salt to taste
- ½ cup extra-virgin olive oil

Instructions:

Add all ingredients to a blender except for olive oil. Blend until almost smooth.

While still blending, gradually add oil until very smooth. Adjust taste with salt.

Pour sauce into an airtight jar and refrigerate for up to 10 days.

16. Remoulade Sauce



When we think about sandwiches, we see remoulade sauce creating a lovely symphony in there. It also works perfectly as a dip for crab cakes, pickles, and vegetable sticks. It is one that kids will love and packs a punch of great tastes.

Makes: 2 cups

Prep Time: 5 mins

Ingredients:

- 1 ¼ cups mayonnaise
- 1 tsp hot sauce
- 1 tsp pickle juice
- ¼ cup Dijon mustard
- 2 tsp Cajun seasoning

- 1 tbsp sweet paprika
- 1 large garlic clove, minced and smashed
- 2 tsp prepared horseradish

Instructions:

Mix all ingredients in a bowl and let sit covered for 2 to 3 hours in refrigerator before use.

Keep extras refrigerated.

17. Marie Rose Sauce



Also called Thousand Island dressing, this sauce is unique for shrimp cocktails. It is mild on taste but delicious; hence, suiting foods that are less intense in flavor.

Makes: 1 cup

Prep Time: 5 mins

Ingredients:

- 1 cup mayonnaise
- 2 tbsp tomato ketchup
- ¼ tsp cayenne pepper
- A dash Worcestershire sauce
- 1 tsp fresh lemon juice

- Salt and black pepper to taste

Instructions:

Mix all ingredients in a bowl and let sit covered for 2 to 3 hours in refrigerator before use.

Keep extras refrigerated.

18. Chimichurri Sauce



You bet we will include chimichurri sauce on the list else, our cookbook won't be complete. Nothing beats the combined flavors of herbs in a hearty sauce like this one. The sauce is ideal for grilled steak. It is fresh and aroma-loaded and has an essential kick.

Makes: 1 cup

Prep Time: 5 mins

Ingredients:

- 1 cup chopped fresh parsley
- 4 garlic cloves, minced
- 2 tbsp white wine vinegar
- 2 tsp dried oregano
- ½ tsp red chili flakes

- 1/2 cup extra-virgin olive oil
- Salt to taste

Instructions:

Mix all ingredients in a bowl.

Cover and let sit for 1 to 2 hours before use.

Refrigerate extras.

19. Red Wine Onion Gravy



This sauce is a winning addition for Thanksgiving dinners. We love it as a complement for beef roasts, but it goes well with potatoes, chicken, and a wide range of vegetables too.

Makes: 2 cups

Prep Time: 5 mins

Cook Time: 23 mins

Ingredients:

- 2 tbsp butter
- 1 shallot, finely chopped
- 1 cup thinly sliced red onion
- 1 tsp plain flour
- 1 tbsp red wine vinegar

- 2 cups red wine
- 1 cup chicken or vegetable stock
- 1 tsp dried oregano
- 1 tbsp Dijon mustard

Instructions:

Melt butter in a medium pot over medium heat.

Add shallots and onion; sauté for 10 minutes or until tender.

Mix in flour and cook for 1 minute.

Pour in vinegar and red wine; stir while scraping off stuck bits at bottom of pan. Simmer for 1 to 2 minutes.

Pour in vegetable stock, oregano, mustard, salt, and black pepper. Simmer for 5 to 10 minutes or until sauce thickens.

Serve gravy with meats.

20. Satay Sauce



Satay sauce is a kebab special. Its rich nutty flavor complements chicken and seafood kebabs well. Have many mouthwatering bites with this one.

Makes: 4 cups

Prep Time: 5 mins

Cook Time: 15 mins

Ingredients:

- 4 scallions, roughly chopped
- 2 tsp brown sugar

- ½ cup peanut butter
- 1 tsp fresh lemon juice
- 2 garlic cloves, minced
- 2 tsp fresh ginger paste
- 1 tsp fish sauce
- 2 tbsp soy sauce
- 1 tbsp hot sauce
- Salt to taste

Instructions:

Add all ingredients to a blender and process until smooth.

Pour mixture into a medium pot and simmer over low heat for 10 to 15 minutes.

Spoon sauce into an airtight container and use on grilled meats like kebabs.

Preserve extras in refrigerator.

21. Cranberry-Orange Sauce



If you love a bit of sweetness and tang on your savory foods, this sauce will please you. Slather it on all foods; turkey, pork, chicken, ham, and vegetables.

Makes: 2 cups

Prep Time: 5 mins

Cook Time: 20 mins

Ingredients:

- ¼ cup fresh orange juice
- ½ cup agave syrup
- 2 cups fresh cranberries
- 1 tsp fresh orange zest

Instructions:

Add all ingredients and stir into a medium pot.

Bring to a boil over medium heat and then simmer for 15 to 20 minutes or until cranberries break and sauce thickens. Turn heat off.

Spoon sauce into airtight containers, cover and let cool before refrigerating or using.

22. Pineapple Sauce



This pineapple sauce is versatile for different food types, be it savory or sweet. If you need a touch of pineapple in your dish, a little will go a long way.

Makes: 3 cups

Prep Time: 5 mins

Cook Time: 22 mins

Ingredients:

- 2 cups chopped pineapples
- ½ cup pineapple juice
- ½ lemon, zested and juiced
- 3 garlic cloves, minced

- 2 tsp red chili flakes
- ¼ cup white vinegar
- 1 cup maple syrup
- 1 tsp salt
- 3 tbsp corn flour mixed with ¼ cup water

Instructions:

Add all ingredients to a medium pot except for cornstarch mixture and stir well.

Bring to a boil over medium heat and then reduce heat to low to simmer for 15 to 20 minutes or until pineapples are tender.

Mix in cornstarch mixture and cook for 1 to 2 minutes or until sauce thickens.

Use sauce for meat, seafood, and vegetables. Preserve extras in refrigerator.

23. Blue Cheese Sauce



Technically, blue cheese sauce will serve with buffalo wings, celery sticks, and carrots. However, the world is your oyster. You can add some of it to salads and whatever you'll love with a touch of blue cheese.

Makes: 3 cups

Prep Time: 5 mins

Cook Time: 4 mins

Ingredients:

- 2 tbsp butter
- 1 cup heavy cream
- 2 tbsp dry white wine
- 2 cups crumbled blue cheese
- 1 tsp corn flour

- 2 tsp chopped sage
- Salt and white pepper to taste

Instructions:

Melt butter in a medium pot over low-medium heat.

Pour in white wine and heavy cream; stir and bring to a boil for 1 minute.

Reduce heat to low and stir in blue cheese until cheese melts.

Add flour, sage, salt, and white pepper. Mix well and simmer for 2 minutes.

Serve sauce and refrigerate extras.

24. Velote Sauce



Velote sauce comes in different ranges and mostly serves at high-end restaurants. While it has a luxurious feel, it is cheap to make. Therefore, here you have a tasty make for poached chicken and seafood delicacies.

Makes: 1 cups

Prep Time: 5 mins

Cook Time: 7 mins

Ingredients:

- 2 tbsp unsalted butter
- 2 tbsp all-purpose flour
- 1 cup clear chicken broth, warmed
- 3 tbsp heavy cream

- 2 tbsp fresh lemon juice
- Salt and black pepper to taste

Instructions:

Melt butter in a medium pot over low-medium heat.

Stir in flour and cook for 1 minute.

Pour in chicken broth and boil for 2 to 3 minutes.

Reduce heat to low and stir in heavy cream, lemon juice, salt, and black pepper. Simmer for 2 to 3 minutes or until sauce thickens.

Serve sauce with chicken. Preserve extras in refrigerator.

25. Lime Butter Sauce



It takes only three minutes to make this sauce, but it leaves sumptuous memories for many days. Serve it with chicken and seafood for the best bites.

Makes: 1 cup

Prep Time: 5 mins

Cook Time: 3 mins

Ingredients:

- 1 cup unsalted butter
- 1 garlic clove, minced
- ¼ cup chopped fresh cilantro
- ¼ cup fresh lime juice
- Salt and black pepper to taste

Instructions:

Melt butter in small pot over low heat.

Add garlic and sauté for 30 seconds or until fragrant.

Stir in cilantro, lime juice, salt, and black pepper. Simmer for 1 minute and turn heat off.

Serve sauce with chicken and seafood.

26. Butterscotch Sauce



Butterscotch is an ideal warm fall flavor. Hence, for spice and fall fruit desserts like apple pies, this sauce will work excellently.

Makes: 2 cups

Prep Time: 5 mins

Cook Time: 8 mins

Ingredients:

- ¼ cup brown sugar
- 3 tbsp water
- 1 tbsp rum
- 3 tbsp unsalted butter
- 1 ½ cups heavy cream

Instructions:

Mix brown sugar and water in a medium pot until sugar dissolves.

Place pot over low-medium heat and cook with continuous stirring for 3 minutes. Cook further without stirring for 3 to 4 minutes.

Stir in rum and cook for 1 minute.

Add butter and heavy cream; whisk until melted and well-combined.
Turn heat off.

Use sauce for desserts and preserve extras in refrigerator.

27. Vanilla Toffee Sauce



This is silky, lush, and inviting. Use the sauce on creamy desserts and biscuits if you want something sweet like a snack.

Makes: 1 ¼ cups

Prep Time: 5 mins

Cook Time: 6 mins

Ingredients:

- 4 tbsp butter
- 4 tbsp brown sugar
- 2 tbsp water
- 1 cup condensed milk
- 2 tbsp agave syrup
- 2 tbsp maple syrup
- ½ tsp cinnamon powder

- 1 tsp vanilla extract
- 1 tbsp rum

Instructions:

Melt butter in a medium pot over low heat.

Add brown sugar and water; stir until sugar dissolves.

Pour in remaining ingredients and let cook for 3 to 4 minutes or until sauce thickens.

Use sauce for desserts and preserve extras in refrigerator.

28. Chocolate Sauce



We all need a chocolate sauce for one dessert or another. So, here is a glossy, rich and healthy one to have on hand always.

Makes: 2 cups

Prep Time: 5 mins

Cook Time: 5 mins

Ingredients:

- 2 cups heavy cream
- $\frac{1}{4}$ cup plain chocolate, chopped
- 2 tbsp brandy

Instructions:

Pour heavy cream into a medium pot and boil over medium heat.
Turn heat off.

Add chocolate and brandy; mix until melted, smooth and glossy.

Use chocolate sauce for desserts.

29. Custard Sauce



Breakfasts and desserts will become a delight with this creamy lunch sauce. Serve it on fruit salads, puddings, dumplings, cake pieces, and many more.

Makes: 1 cup

Prep Time: 5 mins

Cook Time: 3 mins

Ingredients:

- 1 tbsp corn flour
- 1 cup whole milk
- 1 egg, cracked into a bowl
- 2 tbsp granulated sugar
- ½ tsp vanilla extract

Instructions:

In a bowl, mix cornstarch with 3 tbsp of milk and set aside.

Pour remaining milk in a small pot and boil over medium heat for 1 minute. Turn heat off.

Whisk egg, sugar, and vanilla in a bowl until smooth.

Mix hot milk with cornstarch mixture and transfer to a blender. Pour on egg mixture and blender until smooth.

Pour custard sauce into a serving jug and use it for desserts.

Preserve extras in refrigerator.

30. Applesauce



This sauce is rich with apples and has the right balance of tang and sweetness. It is as grandma's and is right for kid lunch packs, Chacuterie boards, oatmeal, cookies, *etc.*

Makes: 2 cups

Prep Time: 5 mins

Cook Time: 10 mins

Ingredients:

- 1 large orange, zested
- 1 cup fresh orange juice
- 1 cup apple juice
- 2 cinnamon sticks
- 2 tbsp honey

- 1/2 lemon, juiced

Instructions:

Add all ingredients to a medium pot except for honey and lemon juice.

Bring to a boil over low medium heat and then reduce heat to low to simmer for 10 minutes or until apples are tender.

Remove and discard cinnamon sticks.

Add honey and lemon juice and blend sauce with an immersion blender until smooth.

Use applesauce for desserts and refrigerate extras.

Conclusion

Sauces are always a nice item to add to your food list.

They make cooking easier and foods taste better.

We love an array of sauces in our kitchens to aid us in cooking more efficiently and healthily.

We hope you loved our options and will incorporate the sauces into your cooking routine.

Enjoy each bit of them.

Author's Afterthoughts



Thanks ever so much to each of my cherished readers for investing the time to read this book!

I know you could have picked from many other books but you chose this one. So a big thanks for buying this book and reading all the way to the end.

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April Blomgren

About the Author



April Blomgren

Hello everyone! Are you ready to grill tonight? My name is April and I love to cook and entertain friends and family almost every weekend. If you share my passion for great food, easy preparation time but mouthwatering results, you and I are going to get along just fine!

I think a successful meal among loved ones is based on a few key factors: fresh ingredients and appropriate cooking method. Some meats for example, can truly benefit from being marinated overnight, and will be at their best prepared on the grill. Another aspect of cooking I must insist on, no matter what your cooking style is: rely on the use of herbs and spices. Please favor fresh herbs each time you can. However, I understand that it may be difficult during certain periods of the year, so simply keep a well-stocked pantry of dried basic herbs and spices such as cinnamon, nutmeg, basil, oregano, thyme or any other favorites.

Finally, once you embark that exciting culinary journey with me, you will realize that simplicity is also one of my allied. Don't overthink when cooking. Inspire yourself of recipes, have fun doing it and taste as you go. Sure, you might once in a while burn a few pork chops or use too much salt in your sauce, you are just human. Cooking is not about succeeding every time, it is about the opportunity to learn and get better. Don't be afraid to taste your dishes along the way, adjust the seasonings and serve accordingly.