

Basic Cream Sauce

Yield: 2 min
Total Time: 8 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-cream-sauce-recipe>

Ingredients:

- 2 tablespoons butter
- 2 tablespoons all purpose flour
- 2 cups heavy whipping cream 16 ounces
- pepper
- salt
- 1 cup cheese or more of your favorite, optional

Nutrition:

1. Calories: 1190 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 415 milligrams
4. Fat: 118 grams
5. Fiber: 2 grams
6. Protein: 20 grams
7. SaturatedFat: 74 grams
8. Sodium: 910 milligrams
9. Sugar: 1 grams

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