

Swedish Sour Cream and Caviar Sauce for Salmon

Yield: 8 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-white-gravy-recipe>

Ingredients:

- 1 cup sour cream
- 8 ounces creme fraiche
- 1/2 cup mayonnaise
- 4 tablespoons fresh dill chopped
- 1 pinch white pepper
- 3 1/2 ounces caviar red lumpfish

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 105 milligrams
4. Fat: 19 grams
5. Protein: 4 grams
6. SaturatedFat: 8 grams
7. Sodium: 340 milligrams
8. Sugar: 3 grams

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