

## **YARR SAUCE**

### **Ingredients:**

**½ onion**

**½ cube butter**

**4 tablespoons flour**

**1 cup milk**

**1 cup half and half**

**2 tablespoons Chicken base stock (you can find it by the chicken bouillon cubes)**

**salt and pepper**

**½ cup sour cream**

**Grate onion**

**Saute' onion pulp in butter until golden (discard onion juice)**

**Add flour to onion pulp and butter to make a roux**

**Add milk and half and half**

**Add chicken stock and stir until thickened over medium heat. Do not boil**

**Strain into a bowl**

**Put back in pan and add the sour cream.**

**Heat the sauce but do not boil**