

The Joy of Jewish Cooking

Yummy Sauce



Yummy sauce is so good we didn't know what else to name it! I've been making this simple sauce for 20 plus years. It's a family favorite. We find it tastes best over blueberries, strawberries, bananas, red or green grapes halved, with a sprinkle of toasted coconut on top. Be creative, add a pirouette cookie, add angel food cake to the bottom of the bowl/cup, serve over ice cream with fruit. Please share your ideas, I would love to hear

By Cookie Dubois

Ingredients:

2 sticks of real unsalted butter (room temp, soft to the touch).
2 cups powdered sugar
2 eggs (yep raw egg, hence the 20 minutes of blending time)
1 Tablespoon vanilla

Directions:

Put the 4 ingredients in a blender (not food processor)
Turn on high for 20 minutes. Give it a little help at first to combine.
After 20 minutes, let cool, it will be warm/hot.
Refrigerate.
Before you serve the yummy sauce, let it soften for about 10 minutes before you pour it over your fruit. ENJOY!

PURPLE COW RECIPE



If you have extra grape juice leftover from Passover, I have a solution for you. When I was a child, my mom spooned vanilla ice cream in a small glass and poured grape juice over it. My mom called it a Shrub, which was a made-up name. Google purple cow and see all the hits you'll get for this satisfying drink. Eat it with a spoon. As the vanilla ice cream melts into the juice, it is heavenly. Enjoy, Cookie Dubois