



HORNED DORSET SAUCES

Available with our “at home” deliveries and pickups

Our sauces are intended to elevate your home cooked meals without the additional challenges of sauce-making. Meats, Poultry, Fish or Vegetables can be cooked in your preferred manner (Pan Cooked, Broiled, Grilled, Poached, etc) and plated prior to saucing. Serving suggestions with instructions for each sauce can be found on our website horneddorsetinn.com and will be included with each purchase.

Sauce Diane

8 ounces - Serves 2-4 (gf) \$12

For: Steaks (beef), chicken breast, turkey medallions, veal medallions and chops

Description: Tangy, Mildly Spiced, Classic Sauce for “Steak Diane”

Ingredients: Beef Demi Glace, Mustard, Brandy, Cream

Directions: Warm to a simmer stove top, stirring briskly to recombine ingredients if necessary. Don't allow to reduce. It should just coat the back of a spoon. Pour a few spoonfuls over each serving of protein, pass extra on the side if desired.

Keep: Up to One Week refrigerated, 3 Months Frozen. Refreeze unused portion if not to be used within the week (remainder not to exceed total 7 days thawed).

Sauce Chasseur

8 ounces - Serves 2-4 (gf, df) \$15

For: Chicken, Turkey, Beef, Rabbit, Veal Medallions, or Noodles (with or without the addition of pieces of cooked chicken or beef).

Description: “Hunter” or “Cacciatore” Sauce, Rich with Shallots, Tomato and Local Organic Mushrooms (Oyster, Shiitake, Chestnut, Lion’s Mane), Herbs

Ingredients: Beef Demi Glace, Tomato, Cultivated Mushrooms, White Wine, Herbs

Directions: Warm to a simmer stove top, stirring occasionally to prevent scorching. Spoon over proteins to cover, or toss with Hot Pasta and Meat pieces.

Keep: Up to One Week refrigerated, 3 Months Frozen. Refreeze unused portion if not to be used within the week (remainder not to exceed total 7 days thawed).

Caper Lemon Sauce

8 ounces- Serves 2-4 (gf) \$8

For: Any Broiled or Sautéed Fish, Chicken Breast, Veal Medallions, Pasta

Description: Lemony and slightly briny with pieces of Lemon Confit, Capers

Ingredients: White Wine, Lemons, Capers, Chicken Stock, Butter, Herbs

Directions: Warm just to a simmer stove top, stirring occasionally to prevent scorching. Spoon over proteins to cover, or toss with hot Pasta.

Keep: Up to One Week refrigerated, 3 Months Frozen. Refreeze unused portion if not to be used within the week (remainder not to exceed total 7 days thawed).

Tikka Massala

16 ounces - Serves 2-4 (Vegan, gf, df) \$8

For: Chicken cut in small pieces ("tikka"), Vegetables, Over broiled white fish, or sautéed Shrimp.

Description: Classic Britannic/Indian Curry Sauce is Mildly Spiced (3/10). Our version made with Coconut so its Vegan and Dairy Free. Dishes typically served with white rice on the side.

Ingredients: Tomato, Coconut Milk, Ginger, Garlic, Spices

Directions: Chicken: Cut chicken Breast in bite sized pieces. Cook thoroughly in a little butter or oil, add sauce and bring everything to a simmer. Or grill, dice and combine in a pan to reheat together.

Vegetables: Combine Sauce with your choice of hard raw vegetables cut in pieces (Cauliflower, Sweet Peppers, Zucchini, Green Beans, Carrots, etc) in a heavy pan with tight fitting lid. Bring to a simmer and cover until tender, About 5 minutes. Add short cooking vegetable (frozen Peas, drained canned Chickpeas, Any precooked vegetables, etc) and bring just to a boil.

Fish: Warm a small quantity of sauce stovetop and spoon over broiled or Pan Cooked Fish or Shrimp.

Keep: Up to One Week refrigerated, 3 Months Frozen. Refreeze unused portion if not to be used within the week (remainder not to exceed total 7 days thawed).

Romesco Sauce

8 ounces- Serves 2-4 (gf) \$10

For: Grilled and Roasted Meat (esp. Chicken), any fish, or roasted vegetables

Description: Tangy, Smokey, Complex vegetable based Spanish Condiment to be served room temperature

Ingredients: Tomato, Sweet Pepper, Almonds, Garlic, Gluten Free Bread

Directions: Remove desired quantity to a serving dish to come to room temp before serving, or warm briefly in the microwave.

Keep: Up to One Week refrigerated, 3 Months Frozen. Stir to recombine ingredients after thawing. Refreezing not recommended.