



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.

Madison County Hunter Sauce

Spring Ramps and Exotic Mushrooms

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: Veal Reduction, Rich with Foraged Ramps (Wild Leeks), Garden Chives, White Wine and Local Organic Mushrooms (Oyster, Shiitake, Chestnut, Lion's Mane). **All major ingredients in this Sauce are from Madison County.**

Ingredients: Demi Glace, Wild Ramps, White Wine, Tomato, Garden Herbs, Local Organic Mushrooms: (Oyster, Shiitake, Lion's Mane, Chestnut)

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).

Truffle Madeira Sauce “Sauce Perigueux”

8 ounces- Serves 4-6 (gf) \$19

For: Steaks (esp. Filet), chicken breast, turkey medallions, veal medallions

Description: Luxurious and delicate, with Herbs and Summer Truffles. Add a slice of Foie Gras Terrine for Tournedos Rossini (Ne Plus Ultra!)

Ingredients: Beef Demi Glace, Madeira, Summer Truffle, Herbs, Butter

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 meat, 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).

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).

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).

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).