

## Shirley J Universal Sauce Sample Applications

### Sauces

- White sauce
- Béarnaise sauce
- Hollandaise sauce
- Au gratin
- Creamy curry
- Alfredo
- Nacho
- Cheese fondue
- Creamy horseradish
- Dill sauce
- Country gravy
- Scallop
- Black pepper/parmesan
- Creamy roasted red pepper
- Creamy garlic
- Sweet basil
- Sun dried tomato and bacon
- Creamy tomato
- Creamy pesto
- Mushroom
- Ala king
- Veloute
- Enchilada (for chicken)
- Stroganoff
- Roasted garlic and peppercorn
- 3 cheese
- 4 cheese
- Herbed cream sauce
- Chicken gravy
- Beef gravy
- Pork gravy
- Creamy mustard
- Gorgonzola with walnut
- Mexican creamed chili
- Mornay
- White onion
- Coconut curry
- Replacement for any canned cream soup
- Cucumber cream sauce
- Tarragon cream sauce
- Chestnut sauce
- Supreme sauce
- Soubise sauce (onion)
- Russian sauce
- Oyster sauce
- Creamy fig sauce
- Mascarpone cream sauce
- Walnut sauce

### Soups

- Cream of pumpkin
- Cream of squash
- Cream of spinach
- Cream of broccoli
- Broccoli cheddar
- Wisconsin cheddar
- Corn chowder
- Clam chowder
- Mid western chowder
- Seafood chowder
- Cream of carrot
- Cream of chicken
- Cream of asparagus
- Cream of mushroom
- Cream of celery
- Potato cheese
- Creamy potato

- Cream of vegetable
- Creamy chicken noodle
- Cream of tomato
- Shrimp bisque
- Lobster bisque
- Crab bisque
- Cream cheese chicken
- Turkey chili
- Cream of sweet potato
- Creamy mushroom and rice
- Creamy tomato rice
- Creamy chicken and wild rice

### Casseroles, main dishes, side dishes

- Creamed spinach
- Cauliflower au gratin
- Broccoli au gratin
- Creamed peas and potatoes
- Creamed cabbage
- Creamed eggs
- Sausage and biscuits
- Creamed ground beef
- Creamed tuna
- Tuna casserole
- Turkey casserole
- Chicken ala king
- Scalloped potatoes
- Salmon loaf with dill sauce or creamed green peas
- Fettuccine alfredo
- Chicken alfredo
- Mushroom chicken
- Stuffed pork chops
- Crock pot beef
- Crock pot chicken
- Crock pot pork
- Baked pork chops
- Macaroni and cheese
- Shrimp Newberg
- Creamed asparagus
- Creamed spinach
- Beef stroganoff
- Chicken stroganoff
- Scalloped potatoes
- Corned beef casserole
- Potatoes au gratin
- Creamy whipped potatoes
- Pizza with alfredo sauce
- Breakfast casseroles
- Chicken pot pie
- Funeral potatoes
- Breaded veal with cream gravy
- Halibut au gratin
- Creamy shrimp curry
- Enchiladas with creamy chili sauce
- Ham and potato scalloped casserole
- Pasta with hundreds of creamy sauce applications
- Cheese fondues
- Casserole sauces

## THE PERFECT RESULT EVERY TIME!

- Reliable and easy to use, mixes with any temperature of water, will never lump. Simply bring to a simmer and it is done! No seasoning necessary.
- Versatile, use this in any application where cream sauce is currently used, perfect for soups, sauces, gravies, casseroles etc. Use as a replacement for canned cream soups in any recipe.
- Fool proof, no need for skilled personnel anyone can make a perfect cream sauce every time!
- Healthy, our cream sauce has **only 135 calories per cup** of finished product, has no trans fats, no hydrogenated oils and has no MSG. additionally it is formulated using heart healthy sunflower oils, rich in Omega 3's.
- Cost effective, our sauce is literally only a few cents per ounce of finished product, often this is cheaper than cream sauces made from scratch.
- Durable, Shirley J will never break or curdle, never weep nor discolor even when boiled for hours or held on a steam table. You can freeze it, microwave it, and reheat it endlessly with absolutely no flavor or quality loss, impossible to do with scratch.
- The perfect ingredient for scratch cooking. This product allows anyone to create and continue creating their own signature scratch recipes with the added health, cost and durability benefits.
- Never waste a cream based sauce again. Due to the great durability and flavor you will be able to use every bit of your recipe without any loss due to breaking or separating.
- A Utah company. Shirley J has been selling our Cream Sauce in Utah's finest establishments for over 30 years. We are a Utah company with a longstanding history of excellence.

**The Universal Sauce can be used in virtually any casserole as the gravy or sauce ingredient.**

Example...

- The base of a casserole could be leftover stuffing, rice, potatoes, noodles or pasta of any kind
- The protein could be leftover roast beef (or beef of any kind such as cube steak, cutlets etc cut into cubes), chicken (fried, baked grilled etc. cut into cubes), ground beef, seafood, pork, even tofu or cooked eggs in certain applications.
- The vegetables could be any vegetable or combination of vegetables, leftover, fresh or frozen. Be creative here, yams might be a terrific vegetable to add to a turkey or chicken casserole, okra would work well with southern flavored dishes. Mixed veggies, peas, broccoli etc. are also great in any setting.

- The sauces can be any leftover gravy, usually gravy that was prepared with the meat you are using. However **Universal Sauce** can be used with any protein and works perfectly in any casserole.
- Topping the casserole with bread crumbs, paprika, parsley etc. gives it a nice finished look.