

VANILLA SAUCE

Source: Lee Bailey's Soup Meals

INGREDIENTS:

2 C milk
1 vanilla bean
2 egg yolks
1/3 C sugar
1 TBS cornstarch

DIRECTIONS:

Place milk & vanilla bean in saucepan - bring slowly to simmer. Meanwhile, beat together yolks, sugar, cornstarch - stir into hot milk off heat - return to saucepan to low heat & cook another few minutes, whisking all the while, till mixture thickens slightly. Set aside & remove bean, scraping seeds out into sauce before serving.

Makes a generous 2 C