

MARY BERRY'S®

*Original
Family Recipe*

LEMON & THYME SAUCE

An aromatic sauce, with lemon, garlic & thyme,
superb with poultry, fish & baked potatoes.

INGREDIENTS: SUNFLOWER OIL, DRIED GLUCOSE SYRUP,
WATER, WHITE WINE VINEGAR, PASTEURISED
FREE RANGE EGG YOLK, LEMON JUICE (5%), SALT,
GARLIC PUREE, YEAST EXTRACT (YEAST EXTRACT,
GLUCOSE SYRUP, SALT, WATER, LACTIC ACID), DRIED
THYME, STABILISER (XANTHAN GUM), DRIED PARSLEY,
COLOURS (BETA CAROTENE, COPPER CHLOROPHYLLIN),
OIL OF THYME. CONTAINS: EGG

KEEP COOL-
IDEALLY IN THE
REFRIGERATOR



475g e

APPROVED BY THE VEGETARIAN SOCIETY
SHAKE WELL BEFORE USE
KEEP AT THE READY IN THE FRIDGE!

SERVING SUGGESTIONS

AS A SAUCE: SERVE WITH GRILLED OR PAN
FRIED STEAKS, LAMB CHOPS, CHICKEN OR
FISH. ESPECIALLY GOOD WITH SALMON OR
ADDED TO PASTA. SERVE SAUCE HOT IF
PREFERRED.

AS A TOPPING: OPEN UP BAKED POTATOES
AND POUR IN SAUCE, GENEROUSLY, OR TOSS
WITH HOT NEW POTATOES - DELICIOUS!

AS A PAN FRY: CUT STRIPS OF CHICKEN
BREAST AND SEASON. TOSS IN A LITTLE
SAUCE, FRY QUICKLY IN A KNOB OF BUTTER
OR OIL FOR 2 MINS UNTIL DONE. SERVE WITH
MORE SAUCE.

AS A MARINADE & BASTE: ARRANGE
SEASONED CHICKEN BREASTS SNUGLY IN A
SHALLOW DISH, POUR OVER A TABLESPOON
OF SAUCE ON EACH BREAST. MARINATE FOR
10 MINS, THEN BAKE IN A HOT OVEN UNTIL
TENDER - ABOUT 15 MINS.

AS A DIP: SERVE WITH VEGETABLE PIECES,
PRAWNS, CHICKEN GOUJONS AND TACOS.

MARY BERRY & DAUGHTER
WATERCROFT, PENN, BUCKS, HP10 8NX

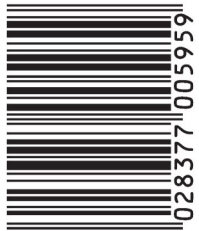
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ONCE OPENED KEEP IN THE REFRIGERATOR
AND USE WITHIN 8 WEEKS

MADE WITH NON-GENETICALLY MODIFIED INGREDIENTS

CONTAINS NO ARTIFICIAL
FLAVOURINGS OR PRESERVATIVES

BEST BEFORE



PLEASE
RECYCLE
GLASS

LCCL 6020