



# Chapter 20 Stocks, Sauces, and Soups

## Section 20.2 Sauces



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• sauce: a flavored thickened liquid, usually formed by adding a thickening agent, seasonings, and flavoring to stock</li>   <li>• mother sauces: sauce espagnole, tomato, béchamel, velouté, hollandaise</li>   <li>• equal parts of fat and flour by weight form a paste when cooked together to create a roux</li> </ul>	<p><b>SAUCE BASICS</b></p> <ul style="list-style-type: none"> <li>• Sauces are meant to add flavor and interest to any dish</li> </ul> <p><b>MOTHER SAUCES</b></p> <ul style="list-style-type: none"> <li>• The five basic sauces are known as mother sauces, all made by combining a liquid with a thickening agent</li> </ul> <p><b>ROUX PREPARATION</b></p> <ul style="list-style-type: none"> <li>• Roux is the most common thickening agent</li> </ul>
<p><b>Summary</b></p> <p>Good sauces can make average dishes memorable.</p>	

