

### HTML clipboard

These are also made from vegetables, fish, and meat stocks, or of vegetables and fruits and are mixed with various ingredients and spices and thickened with flour, eggs, butter or ghee etc. This thickening is called "liaison" in the culinary term. The art of making good sauces depends on the blending of these various ingredients in their proper proportion, so that the sauce may have a suitable flavor and be very palatable.

There are white sauces and brown sauces. Sauces are generally much thicker than gravies. Indian dishes do not generally require sauces as the dishes are usually prepared using special condiments and spices for each dish.

However there are dishes other than these which require sauces. Boiled, roasted or fried and other insipid dishes of vegetable, fish and meat accompanied with a good sauce will be more palatable and appetizing. Sauces can be used also in preparing soups and gravies.