

White Sauce

Use this white sauce in place of cream soup in recipes.

Ingredients:

4 T. butter

4 T. flour

1 tsp. salt

1/4 tsp. pepper

2 c. whole milk

1 tsp. garlic powder (optional)

Directions:

Melt butter over low heat; add flour, salt, pepper, and garlic powder. Stir until well blended. (Use a whisk for best results).

Gradually stir in milk. Cook, stirring constantly until thick and smooth.

Yields 2 cups or 16 ounces