

White Sauce

Thin:

1 T. butter
½ to 1 T. flour
¼ t. salt
⅛ t. pepper
1 c. milk

Medium:

2 T. butter
2 T. flour
¼ t. salt
⅛ t. pepper
1 c. milk

Thick:

¼ c. butter
¼ c. flour
¼ t. salt
⅛ t. pepper
1 c. milk

Melt butter over low heat. Blend in flour and seasonings. Cook over low heat, stirring until smooth. Add milk and bring to a boil for 1 minute. Makes 1 cup.