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BASIC CREAMY CHEESE SAUCE

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Recipe By **queenbeatrice**

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READY IN: 12 mins

SERVES: 32

YIELDS: 2 cups

INGREDIENTS

1 tablespoon **butter**

2 tablespoons **flour**

1 cup **milk**

$\frac{1}{2}$ cup **cheese**, grated (your choice, mozzarella, cheddar, brie)

$\frac{1}{4}$ cup **parmesan cheese**

salt

pepper



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DIRECTIONS

Melt butter in heavy saucepan on top of stove.

Add flour and stir until well mixed and bubbly being careful not to scorch.

Remove from heat and add milk; stirring until well blended.

Return sauce to heat and bring to a boil, stirring constantly.

Reduce heat, add shredded cheese and parmesan and cook until cheese melts and there is no taste of raw starch.

Add salt and pepper to taste.

DID YOU MAKE THIS?

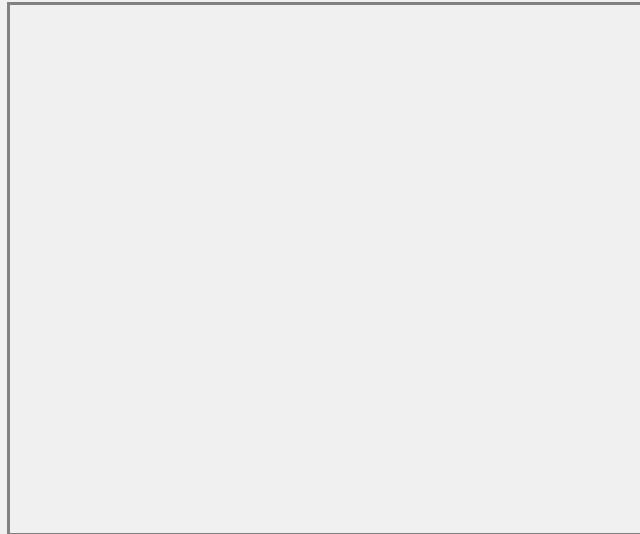
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