Cheese Sauce & Broccoli

You Need:
- 2 Tbsp butter
- 2 Tbsp flour
- 1 cup milk
- 1 cup broccoli
- pinch salt
- pinch of salt & pepper
- 1 cup cheese
- 1/2 cup dry measuring cup
- 1 cup dry measuring cup
- grater
- bowl
- liquid measuring cup
- Tablespoon
- saucepan with lid
- metal spatula
- wooden spoon
- strainer
- 1 cup water
- sharp knife
- cutting board

1. Cut off the long ends of the broccoli stock. Wash broccoli and cut into small pieces to measure 1 cup.
2. Add 1 cup water and a pinch of salt to saucepan.

Place pan on stove. Turn temperature to HIGH heat. Bring to a BOIL.

3. Carefully, put cut up broccoli in pan. Bring to a BOIL. Put lid on pan.

4. Turn temperature to LOW. Simmer for 15 minutes.

Turn stove OFF.

Put pan on stove. Turn stove to MEDIUM LOW heat to melt butter.

6. Measure 2 Tb. flour and a pinch of salt & pepper. Stir into melted butter on stove.

7. Gradually add 1 cup milk and stir until thickened.
8.

Grate 1 cup cheese and add to white sauce on stove. Stir until thoroughly blended.

Turn OFF stove. Remove from heat.

9.

Drain vegetables in strainer over sink. Place in serving bowl. Pour cheese sauce over broccoli and serve.
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- 2 Tb. flour
- pinch of salt and pepper
- 1 cup milk
- 1 cup cheese
- 1 cup broccoli
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- 1 cup water
- grater
- liquid measuring cup

- saucepan with lid
- cutting board
- sharp knife
- 1 cup dry measuring cup
- strainer
- Tablespoon
- metal spatula
- wooden spoon
- bowl
- saucepan

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2. Add 1 cup water and a pinch of salt to a saucepan. Place pan on stove. Turn temperature to HIGH heat. Bring to a boil.

3. Carefully, put cut up broccoli in pan. Bring to a boil. Put lid on pan.

4. Turn temperature to LOW. Simmer for 15 minutes. Turn stove OFF.

5. Measure 2 Tb. butter. Put in saucepan. Put pan on stove. Turn stove to MEDIUM LOW heat to melt butter.

6. Measure 2 Tb. flour and a pinch of salt & pepper. Stir into melted butter on stove.

7. Gradually add 1 cup milk and stir until thickened.

8. Grate 1 cup cheese and add to white sauce on stove. Stir until thoroughly blended. Turn OFF stove. Remove from heat.

9. Drain vegetables in strainer over sink. Place in serving bowl. Pour cheese sauce over broccoli and serve.

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