

Nachos

You Need:



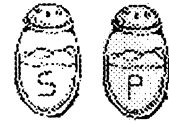
1 Tb. butter



1 Tb. flour



1/2 cup milk



pinch of salt & pepper



1/2 cup cheese



1/2 cup dry
measuring cup



10 - 12
tortilla chips



grater



bowl



liquid
measuring cup



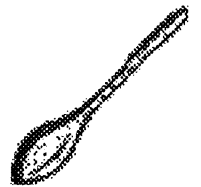
Tablespoon



saucepan

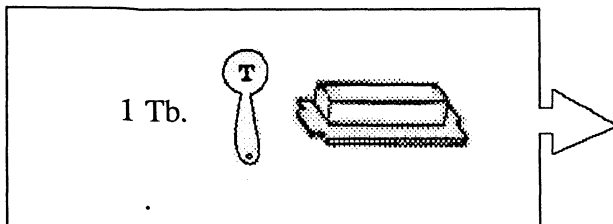


metal spatula



wooden spoon

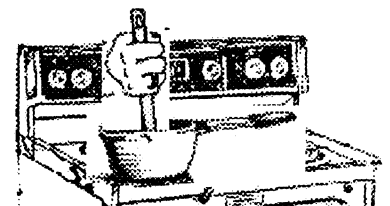
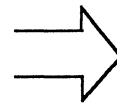
1.



Measure 1 Tb. butter. Put in saucepan.

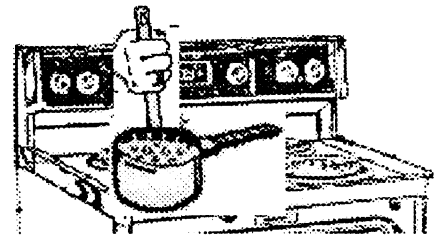
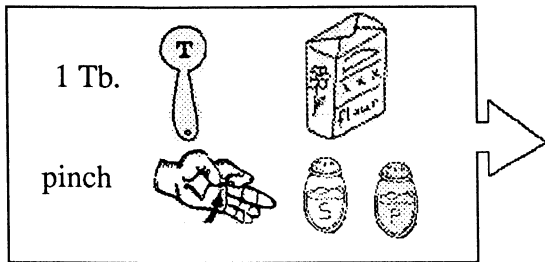


MED LOW



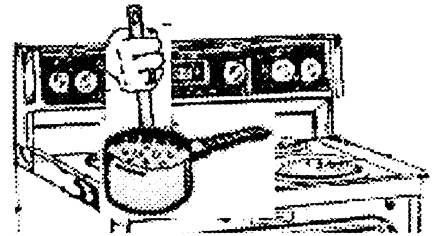
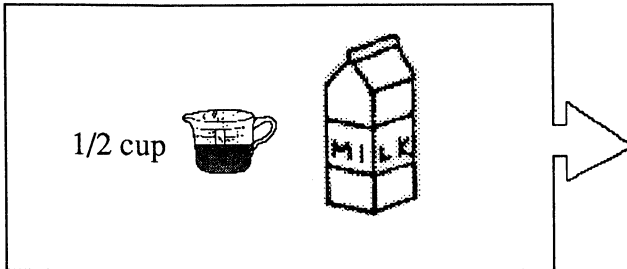
Put pan on stove. Turn stove to MEDIUM LOW heat. Melt butter.

2.



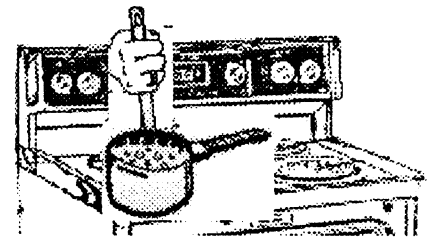
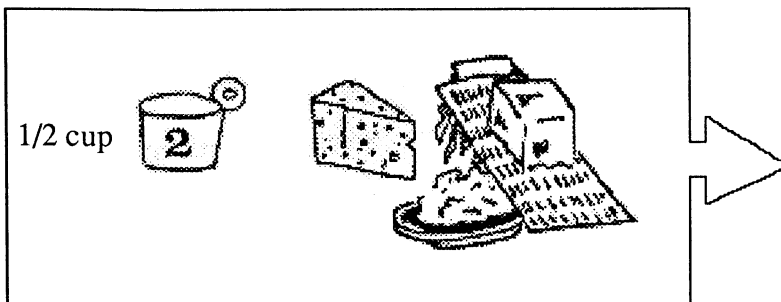
Measure 1 Tb. flour and a pinch of salt and pepper.

3.

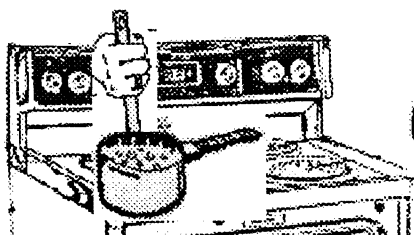


Gradually add 1 cup milk and stir until thickened.

4.

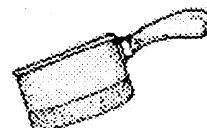
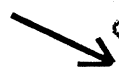


Grate and measure 1/2 cup grated cheese. Add to white sauce on the stove. Stir until thoroughly blended together.



Turn stove OFF. Remove from heat.

5.



Place 10 - 12 tortilla chips in a bowl. Pour sauce over chips.

NACHOS

You Need:

1 Tb. butter
1 Tb. flour
pinch of salt and pepper
1/2 cup milk
1/2 cup cheese
10 - 12 tortilla chips
saucepan
wooden spoon
Tablespoon
metal spatula
grater
liquid measuring cup
bowl

1. Measure 1 Tb. butter. Put in saucepan. Put pan on stove. Turn stove to MEDIUM LOW heat. Melt butter.
2. Measure 1 Tb. flour and a pinch of salt and pepper. Stir into the melted butter on the stove.
3. Gradually add 1/2 cup milk and stir until thickened.
4. Grate and measure 1/2 cup grated cheese. Add to white sauce on the stove. Stir until thoroughly blended together. Turn stove OFF. Remove from heat.
5. Place 10 - 12 tortilla chips in a bowl. Pour sauce over chips.