Nachos

You Need:

1 Tbsp. butter
1 Tbsp. flour
1/2 cup milk
pinch of salt & pepper
1/2 cup cheese
1/2 cup dry measuring cup
10 - 12 tortilla chips

1. Measure 1 Tbsp. 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.

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.

5. Turn stove OFF. Remove from heat.

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


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.