

White Sauce

You Need:



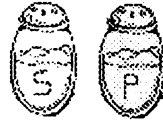
2 Tb. butter



2 Tb. flour



1 cup milk



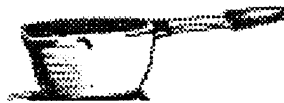
pinch of salt & pepper



liquid
measuring cup



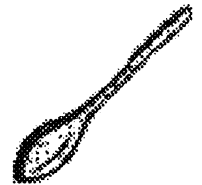
Tablespoon



saucepan

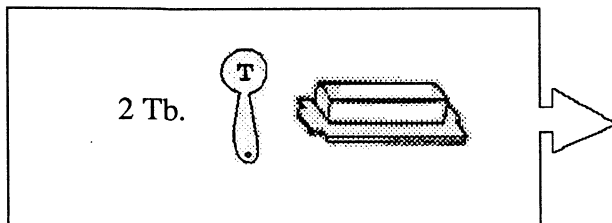


metal spatula



wooden spoon

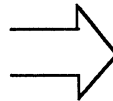
1.



Measure 2 Tb. butter. Put in saucepan.

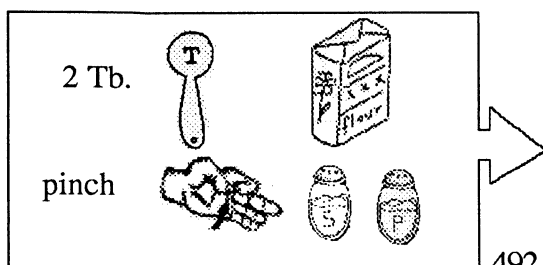


MED LOW



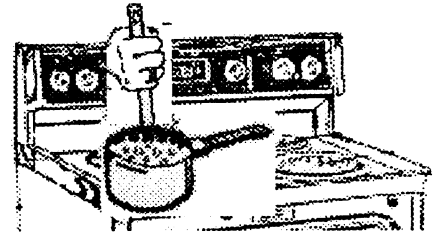
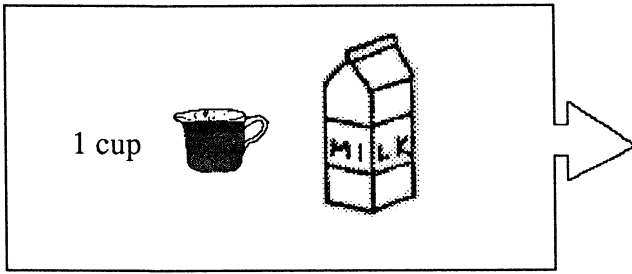
Put pan on stove. Turn stove to MEDIUM LOW heat. Melt butter.

2.

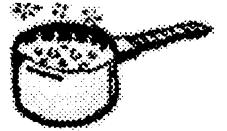
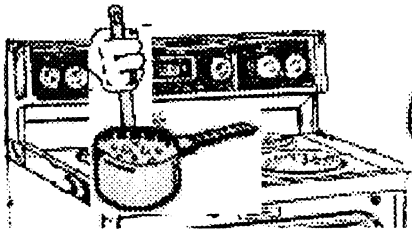


Measure 2 Tb. flour and a pinch of salt and pepper. Stir into the melted butter.

3.



Gradually add 1 cup milk and stir until thickened.



Turn stove OFF. Take off stove.

WHITE SAUCE

You Need:

2 Tb. butter

2 Tb. flour

pinch of salt and pepper

1 cup milk

saucepan

wooden spoon

Tablespoon

metal spatula

liquid measuring cup

1. Measure 2 Tb. butter. Put in saucepan. Put pan on stove. Turn stove to MEDIUM LOW heat. Melt butter.
2. Measure 2 Tb. flour and a pinch of salt and pepper. Stir into the melted butter.
3. Gradually add 1 cup milk and stir until thickened. Turn stove OFF, take off stove.