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.

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


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.