

Cheese Sauce (Joy of Cooking)

[About 2 Cups]

3 tablespoons butter	½ teaspoon salt
3 tablespoons flour	⅛ teaspoon paprika
1½ cups milk	a few grains cayenne
1 cup or less, mild grated cheese	(½ teaspoon dry mustard)

Directions (about 2 cups)

1. Melt in saucepan: 3 tablespoons butter
2. Stir in, until blended: 3 tablespoons flour
3. Stir in slowly: 1½ cups milk
4. When the sauce is smooth and hot, reduce the heat and stir in: 1 cup or less mild grated cheese or diced processed cheese
5. Season the sauce with: ½ teaspoon salt, ⅛ teaspoon paprika, a few grains cayenne, (½ teaspoon dry mustard)
6. Stir the sauce until the cheese is melted.

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