THE J.M. SMUCKER Co

Simple White Sauce

Makes: 1 1/2 cups (375 mL)

Prep Time	Cook Time	Serves	Difficulty
10 mins	N/A	N/A	N/A

Ingredients

- 1 1/2 tbsp (22 mL) butter
- 1 1/2 tbsp (22 mL) **Robin Hood®** All Purpose Flour
- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk

  Fat Free Evaporated Skim Milk

- 1 tsp (5 mL) salt

Directions

Step 1:

Melt butter in medium saucepan, add flour and cook over low heat stirring for 1 minute.

Step 2:

Whisk in milk and salt. Bring to a boil, lower heat and cook for 5 minutes, stirring occasionally until sauce has thickened.

The sauce should lightly coat the back of a spoon.

Images

