

White Sauce Mix

2 c. Instant nonfat dry milk

1 c. Flour

1 c. Butter

2 tsp salt

In large bowl combine dry milk, flour and salt. Mix well. With a pastry blender cut in butter until mixture resembles fine crumbs. Lightly pack in a large airtight container. Label White Sauce Mix and store in refrigerator. Use within 2 months. Makes about 1 quart of mix.

To MAKE basic White Sauce:

Use $\frac{1}{2}$ c. White Sauce Mix and 1 c. cool water. Combine in a small sauce pan (for thinner sauce decrease mix to $\frac{1}{4}$ c. or for thicker sauce increase mix to $\frac{3}{4}$ c.). Cook over low heat until smooth, stirring constantly. Season with pepper, herbs and spices. Makes about 1 $\frac{1}{2}$ c. of sauce.