

# Cheese Sauce

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Butter or margarine		1/4 cup	4 oz	1/2 cup	1. Melt butter or margarine. Add flour and salt. Stir until smooth. 2. Add milk gradually, stirring constantly. 3. Cook, stirring frequently, until smooth and thick, 12 to 15 minutes. Add in cheese to thicken sauce.
All-purpose flour		1/2 cup	4 1/2 oz	1 cup	
Salt		1/2 tsp		1 tsp	
Reconstituted instant nonfat dry milk		1 qt		2 qt	
Processed American cheese, shredded	12 oz	3 1/4 cups	1 lb 8 oz	1 qt 2 1/3 cup	

Recipe for 25 servings yields 1 quart. Recipe for 50 servings yields 2 quarts.