



## Recipes



*Makes a delicious, creamy sauce for everybody's favorite - macaroni and cheese. Delicious over all kinds of steamed vegetables or use as a topper for baked potatoes.*

### **Cheese Sauce**

*Makes 1 cup, 1 quart, 1 gallon*

#### FOR 1 CUP

1 cup Milk  
1 Tbsp. Argo® Corn Starch  
2 Tbsp. Butter or margarine  
1/4 tsp. Salt  
Dash Durkee® Ground White Pepper  
Dash Durkee® Cayenne Pepper  
4 oz. Shredded cheddar cheese

#### FOR 1 QUART

3 cups Milk  
1 oz. Argo® Corn Starch  
3 oz. Butter or margarine  
3/4 tsp. Salt  
1/4 tsp. Durkee® Ground White Pepper  
1/4 tsp. Durkee® Cayenne Pepper  
12 oz. Shredded cheddar cheese

#### FOR 1 GALLON

3 quarts Milk  
4 oz. Argo® Corn Starch  
12 oz. Butter or margarine  
1 Tbsp. Salt  
1 tsp. Durkee® Ground White Pepper  
1 tsp. Durkee® Cayenne Pepper  
3 lbs. Shredded cheddar cheese

#### CHEESE SAUCE, ALL QUANTITIES

Heat 3/4's of the milk in a saucepan until it is simmering. Combine remaining cold milk and corn starch in a bowl. Gradually whisk into hot milk. Bring to a full boil for 1 minute; reduce heat to low. Add butter, salt and peppers; stirring constantly until butter has melted. Remove from heat. Gradually add cheese, stirring until it has melted.

Makes a delicious creamy sauce for everybody's favorite - macaroni and cheese. Delicious served over all kinds of steamed vegetables or use as a topper for baked potatoes. Vary flavor by using different types of cheese, e.g. Swiss, pepper jack or smoked cheddar. Use as a sauce for many favorite casseroles or mixed dishes.