



Recipes



Makes a delicious creamy sauce for vegetables, or serve as gravy over biscuits or fried chicken.

White 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 (optional)
1/8 tsp. Durkee® Ground White Pepper

FOR 1 QUART

1 quart Milk
1-1/4 oz. Argo® Corn Starch
4 oz. Butter or margarine
1 tsp. Salt (optional)
1/2 tsp. Durkee® Ground White Pepper

FOR 1 GALLON

1 gallon Milk
5 oz. Argo® Corn Starch
1 lb. Butter or margarine
1 Tbsp. + 1 tsp. Salt (optional)
2 tsp. Durkee® Ground White Pepper

GRAVY, 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 pepper; stirring constantly until butter has melted.

Makes a delicious creamy sauce for vegetables or serve as gravy over biscuits or fried chicken. Add cooked, crumbled sausage for delicious sausage gravy. Add cooked chicken and vegetables for a tasty creamed chicken. Add sauteed mushrooms for a savory steak sauce. Use as a sauce for many favorite casseroles or mixed dishes.