Sauce’s

 CHESSE SAUCE

16 oz. original Velveeta cheese, cube

1 Tablespoon flour

1 cup milk

½ stick butter. (4 Tab)

Salt and pepper to taste

Melt butter in double boiler add flour and stir tell smooth.

Add cup of milk, heat.

Start adding cubed cheese .

Stir tell it’s all melted and smooth, add salt and pepper.

 BASIC WHITE SAUCE

6 Tablespoon butter

6 Tablespoon flour

2 cups warm milk

Salt & pepper to taste

Melt butter in sauce pan, add flour and stir tell smooth.

Add cup of warm milk and salt and pepper to taste.

Stir tell it thickens and then add whatever you want.

Peas or chip beef.