

# Pot of Gold

## Cheese Sauce

### Ingredients



2 tablespoons margarine  
or butter



2 tablespoons Gold Medal  
all-purpose flour



1/4 teaspoon salt



1 cup milk



1 cup shredded Cheddar cheese

### How To

**1 MELT** margarine in 1-quart saucepan over low heat. Stir in flour and salt. Cook over medium heat, stirring all the time, until smooth and bubbly. Take saucepan off hot burner.

**2 STIR** milk into flour mixture. Heat to boiling, stirring all the time. Boil 1 minute, stirring all the time. Stir in cheese until it is melted. Makes about 1 1/4 cups sauce.

**TIP:** Have a "fun-do" party. Dip bread chunks, tortilla chips or raw or steamed vegetables into warm cheese sauce, or pour cheese sauce over baked potatoes or nachos.

The Rainbow Bakery  
Gold Medal Flour  
1998