

Cheese Sauce



Preparation Time	Cook Time	Servings	-
5-10	5-10	8	-
minutes	minutes	people	-

Ingredients:

- 1/4 lb. butter
- 1/3 cup of white flour
- 2.5 cups Milk
- Handful of Jarlsberg or Cheddar Cheese (or mozzarella)
- Salt and Pepper

Directions

1. Cheese should be shredded.
2. Melt butter on low heat. Make sure the butter does not get brown.
3. Add flour to the melted butter and stir until it is well thickened.
4. Add to mixture 1/2 cups milk, and stir until it's well blended. Repeat until sauce is desired texture. It may take more or less milk
5. Add cheese and spices to sauce. Stir for about 1 min.
6. Pour the sauce over the premade lasagne, and get it into the oven at 390°F

I hope you enjoy it as much as I do

