

Cheese Sauce

Meal Components: Meat / Meat Alternate

Sauces, Condiments & Dressings, R

Ingredients	1 Quart		1 Gallon		Directions
	Weight	Measure	Weight	Measure	
Trans fat-free margarine		3 Tbsp 1 1/2 tsp	7 oz	3/4 cup 2 Tbsp	1. Melt margarine. Add flour and salt. Stir until smooth.
Enriched all-purpose flour	2 oz	1/2 cup	8 oz	1 3/4 cups	
Salt		1/4 tsp		1 tsp	2. Add milk gradually, stirring constantly.
Instant nonfat dry milk, reconstituted, hot		3 1/4 cups		3 qt 1 cup	
Cheese blend of American and skim milk cheeses, shredded	10 oz	2 1/2 cups	2 1/2 lb	2 qt 2 cups	3. Add shredded American cheese. Cook for 12-15 minutes, stirring frequently, until smooth and thick. CCP: Hold for hot service at 135° F or higher.

Notes

Updated July 2014. Restandarization in progress. A new nutrient analysis will be coming.

Serving	Yield	Volume
2 Tbsp (1 oz ladle) provides 1/4 oz equivalent meat alternate.	1 Quart: 32 2 Tbsp servings 1 Gallon: 128 2 Tbsp servings	1 Quart: about 1 quart 1 Gallon: about 1 gallon