WHITE SAUCE

- 2 Tbls. Butter
- 2 Tbls Flour
- 1 teasp salt
- ½ teasp pepper
- 2 cups milk
- *Cheese optional

In medium saucepan, melt butter. Stir in flour, salt & pepper. Blend in milk. Cook, stirring constantly, until thickened and bubbly. If desired, add one of the cheeses listed below. Stir until cheese melts. Keep warm. Refrigerate leftovers.

- 1 ½ cups shreeded American cheese
- 1 ½ cups shredded Cheddar or Monterey Jack
- 1 cup shredded Swiss cheese
- ½ cup grated Parmesan cheese