

<b>Recipe Name:</b>	Cheese sauce
---------------------	--------------

<b>Ingredients</b>	<b>Portion</b> (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	<b>Brand</b>	<b>Item #</b>	<b>Component</b> (Office will fill in)
Cheese sauce	1 (10 oz.) can	Sysco		
Milk	1 cup	Sysco		
Low sodium salt	1 Each	Sysco		
Black pepper	1 tbsp.	Sysco		

<b>Instructions</b>
<p>Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.  <i>Include if applicable: <b>Cooking details</b></i></p> <ol style="list-style-type: none"> <li>a. pan type and size</li> <li>b. whether you line the pan with parchment paper</li> <li>c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)</li> <li>d. whether you cover with parchment paper and foil</li> <li>e. oven temperatures, cooking times</li> <li>f. internal temperature checks</li> </ol> <p><i>Include if applicable: <b>Packaging information</b> (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)</i></p> <p><b><i>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</i></b></p>
1: Mix all ingredients in the same pot on low heat.
2: Mix ingredients until you create a smooth consistency.
3: Be careful not to burn the sauce.

<b>Yield:</b>	N/A
<b>Recipe #: 63</b>	