



How can I use evaporated milk?

try **easy**
cheese sauce
for vegetables or pasta

- 1 tablespoon butter
- 1 tablespoon flour
- 1 cup low-fat evaporated milk
- 1 cup mild cheddar cheese, shredded

step 1 Heat butter in a saucepan over medium heat. Add flour. Stir for 1 minute.

step 2 Add evaporated milk. Cook while stirring, until mixture thickens.

step 3 Stir in cheese and heat until melted.



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