

**SAUCES, GRAVIES, AND DRESSINGS No.O 001 00**  
**WHITE SAUCE**

**Yield** 100

**Portion** 1 Ounce

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
41 cal	3 g	1 g	3 g	8 mg	110 mg	27 mg

**Ingredient**

BUTTER,MELTED  
FLOUR,WHEAT,GENERAL PURPOSE  
MILK,NONFAT,DRY  
WATER,WARM  
SALT

**Weight**

12 oz  
8-7/8 oz  
7-1/4 oz  
7-7/8 lbs  
5/8 oz

**Measure**

1-1/2 cup  
2 cup  
3 cup  
3 qts 3 cup  
1 tbsp

**Issue**

**Method**

- 1 Blend butter or margarine and flour together using wire whip to form a roux; stir until smooth.
- 2 Reconstitute milk; heat to just below boiling. DO NOT BOIL.
- 3 Add milk gradually to roux stirring constantly.
- 4 Add salt. Simmer 10 to 15 minutes or until thickened. Stir as necessary. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.