



## Garlic White Sauce

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### **Ingredients:**

4 Cloves    Garlic – Finely Minced  
8 Tbsp      Butter  
2 Cups      Whole Milk  
4 Tbsp      Flour  
¼ Cup      Grated Romano Cheese  
              Salt  
              Pepper

### **Directions:**

Sauté garlic in 4 Tbsp butter for about one minute -DO NOT BROWN.

Remove from heat and set aside

Melt remaining butter, then whisk in flour until smooth, gradually add in milk and cheese continue to stir until mixture thickens and boils. Boil for 3 minutes, stirring constantly. Season with salt and pepper and stir in the garlic.

Serve over meat, vegetables (esp. fresh green beans or asparagus) or pasta.

Enjoy!