



**Scott's Hometown Foods**

## Master White Sauce



- 2 T. butter
- 2 T. Swan Potato Starch Flour
- ¼ t. salt
- 1 c. milk, cream or stock

Melt butter over low heat. Add the Swan Potato Starch Flour and salt and blend until smooth. Stirring constantly, slowly add milk, cream or stock.

Cook on a low boil and stir the sauce until it is smooth, satiny and glossy.