



THE J.M. SMUCKER CO.

# Cheesy Mustard Dipping Sauce

Makes 2 cups (500 mL)

**Prep Time Cook Time Serves Difficulty**

10 mins N/A N/A N/A

## Ingredients

- 1 1/2 tbsp (22 mL) butter
- 1 1/2 tbsp (22 mL) **Robin Hood®** Original All Purpose Flour

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- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 tsp (5 mL) salt
- 1 cup (250 mL) grated cheddar cheese
- 1 tsp (5 mL) Dijon mustard

## Directions

### Step 1:

**Carnation® Simple White Sauce:** Melt butter in medium saucepan. Add flour and cook over low heat stirring for 1 minute.

### Step 2:

Whisk in evaporated milk and salt. Bring to a boil, lower heat and cook for 5 minutes, stirring occasionally until sauce has thickened.

### Step 3:

Cheesy Mustard Sauce: Add cheese and mustard. Stir until cheese has melted.

## Images

