



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

Robin Hood® Original All Purpose Flour

- 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

