

White Sauce for Freezer Cooking

Ingredients

2 T cornstarch
1 t salt
1/4 t pepper
2 c milk
2 T butter or margarine

Instructions

In medium saucepan, combine cornstarch, salt and pepper; using wire whisk, stir in milk until smooth. Add margarine. Stirring constantly with rubber spatula, bring to boil over medium-high heat and boil 1 minute. Remove from heat.