

MORNAY SAUCE

1. 1 tsp. lemon juice
2. 4 tbsp. butter
3. 1 tsp. cornstarch
4. 1 1/2 c. light cream
5. 1/8 tsp. salt & pepper
6. 1/2 c. grated Swiss cheese

Instructions

1. Melt butter.
2. Stir a little cream with cornstarch.
3. Add to butter with the rest of the cream.
4. Stir over heat until smooth and thickened.
5. Add cheese and continue stirring until melted.
6. Add lemon.
7. Serve over vegetables such as cauliflower and broccoli.