



White Sauce for Pasta

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

4

Description

I came up with this white spaghetti sauce recipe one night to serve with dried pasta and spicy battered shrimp. My husband lived in Italy for three years so he's really picky about his Italian cuisine. He loved this sauce and thought I spent all day on dinner. It is really hard to mess up this kind of white sauce. In my opinion, it's similar to Alfredo sauce but without cheese.

Ingredients

- 2 tablespoons butter - 2 tablespoons margarine - 3 tablespoons all-purpose flour - 1 cube chicken bouillon
- crumbled - 1 ½ cups boiling water - 1 cup 2% milk - ground white pepper to taste

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Melt butter and margarine in a saucepan over medium-low heat. Dotdash Meredith Food Studios Add flour and crumbled bouillon; stir until well blended
2. 1 to 2 minutes. Dotdash Meredith Food Studios Continue to cook and stir until thickened and lightly browned
3. about 5 minutes. Dotdash Meredith Food Studios Increase the heat to medium and whisk in water until smooth. Dotdash Meredith Food Studios Stir in milk; cook and stir until hot and thickened
4. 2 to 3 more minutes. Dotdash Meredith Food Studios Season with white pepper. Dotdash Meredith Food Studios