

Mornay Sauce

Ingredients	Method
3 tablespoons butter divided ⅓ cup all-purpose flour 2 ¾ cups warm whole milk, divided 2 to 3 whole cloves 1 very small peeled onion 1 bay leaf 2 ounces grated white Cheddar 2 ounces grated Parmesan	Melt 2 tablespoons of the butter in cast-iron saucepan, over medium-low heat. Stir in the flour to create roux Cook for 2 to 3 minutes, stirring frequently Slowly add 2 ½ cups of warm milk while whisking constantly Stick whole cloves into onion Add onion and bay leaf to sauce Simmer to reduce by 20%, about 20 minutes Remove bay leaf, onion and cloves Strain sauce through fine mesh strainer or cheese cloth Return the sauce to the pan Add cheese Stir until the cheese is melted Remove from heat Stir in remaining 1 tablespoon butter Add warm milk if too thick Serve



LAST BOTTLE OF BURGUNDY

MARCIA BREECE

www.marciabreece.com

