

## Blender Alfredo Sauce

### Ingredients:

First stage:

- 2 cups milk
- ½ tsp salt

Second stage:

- ¼ cup flour
- 3 Tablespoons melted butter
- ½-1 teaspoons of garlic (to taste)

Third stage:

- 4 oz of grated parmesan

### Directions:

Add milk and salt to the Deluxe Cooking Blender. Replace and lock the lid. Turn the wheel to select the SAUCE setting; press the wheel to start. This stage may take up to 30 minutes as it warms and cooks.

Add your melted butter together with your flour and mix well into a roux. Microwave for 1 minute and 30 seconds, stirring every 30 seconds. Add garlic into your cooked roux and mix well.

When the blender beeps and prompts you to “ADD”, remove the vented lid cap and add the roux. Replace the cap; press the wheel to start.

When the timer is up, press CANCEL. Add the Parmesan cheese and press PULSE until combined.