



HOT PAPRIKA SAUCE

- 1/8 Cup Softened Butter
- 1/2 Teaspoon Salt
- 3 Tablespoons Flour
- 1/8 Teaspoon White Pepper
- 1 Cup Hot Milk
- 1 Tablespoons Hungarian Paprika

DIRECTIONS

1. Combine all ingredients, except paprika, in an electric blender and turn to low speed.
2. When blades have reached full momentum, switch motor to high and blend for 30 seconds more.
3. Pour mixture into a double broiler and cook over simmering water for 15 minutes, stirring occasionally.
4. Stir in paprika.
5. The sauce should be quite pink.