6 HOMEMADE SAUCE RECIPES

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CHEESE SAUCE

- 2 Tbsp unsalted butter
- 2 cups shredded cheddar cheese
- 1 cup milk
- 1 Tbsp cornstarch
- ½ tsp garlic powder
- ¼ teaspoon ground black pepper
- ⅛ tsp cayenne

1. Melt the 2 Tbsp unsalted butter in a saucepan. Add in other ingredients: 2 cups shredded cheddar cheese, 1 cup milk, 1 Tbsp cornstarch, ½ tsp garlic powder, ¼ tsp ground black pepper, and ⅛ tsp cayenne pepper over medium-high heat.
2. Stir slowly while the sauce ingredients melt and the desired consistency is created. Remove from heat and serve.

HONEY MUSTARD SAUCE

- ⅓ cup dijon mustard
- ¼ cup honey
- ¼ cup mayonnaise
- 1 Tbsp white vinegar
- ¼ tsp onion powder
- ¼ tsp garlic powder
- ⅛ tsp paprika

1. Mix all ingredients together in a medium bowl: ⅓ cup dijon mustard, ¼ cup honey, ¼ cup mayonnaise, 1 Tbsp white vinegar, ¼ tsp onion powder, ¼ tsp garlic powder, and ⅛ tsp paprika. Serve and enjoy (no stove is needed for this recipe).

GARLIC PARMESAN SAUCE

- Garlic Parmesan Sauce
- 2 Tbsp unsalted butter
- 4 garlic cloves - minced
- 2 Tbsp all-purpose flour
- 1 tsp Italian seasoning
- ¾ cup vegetable broth
- 1 ½ cups heavy cream
- 8 oz grated parmesan

1. Heat a saucepan over medium-high heat. Add 2 Tbsp of butter and 4 minced garlic cloves. Cook for 1-2 minutes, stirring often.
2. Heat a saucepan over medium-high heat. Add 2 Tbsp of butter and 4 minced garlic cloves. Cook for 1-2 minutes, stirring often.
3. Add the ¾ cup vegetable broth and cook 1 minute until the sauce begins to thicken.
4. Add in the 1 ½ cups heavy cream, 8 oz grated parmesan cheese, and ¼ tsp ground black pepper. Stir slowly until all ingredients come together, the cheese melts and the sauce is smooth and creamy. Remove from heat and serve.

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SWEET AND SOUR SAUCE

- 1¼ cup pineapple juice - or orange juice
- ½ cup ketchup
- ¼ cup brown sugar
- 2 Tbsp soy sauce
- 1 tsp garlic powder
- 2 Tbsp cornstarch

1. Add all sauce ingredients to a saucepan over medium high heat: 1 ¼ cup pineapple juice, ½ cup ketchup, ¼ cup brown sugar, 2 Tbsp soy sauce, 1 tsp garlic powder, and 2 Tbsp cornstarch.

2. Mix together and stir slowly until the sauce begins to thicken, about 3-4 minutes. Remove from heat and serve.

BARBECUE SAUCE

- 1 ½ cups ketchup
- ½ cup brown sugar
- ½ cup white vinegar
- 2 Tbsp worcestershire sauce
- 2 tsp paprika
- 1 tsp onion powder
- ½ ground black pepper
- ½ tsp salt
- ¼ tsp cayenne pepper

1. Combine all the ingredients: 1 ½ cups ketchup, ½ cup brown sugar, ½ cup white vinegar, 2 Tbsp worcestershire sauce, 2 tsp paprika, 1 tsp onion powder, ½ tsp ground black pepper, ½ tsp salt and ¼ tsp salt in a small saucepan over medium heat.

2. Bring to a boil. Reduce to a simmer and cook for 5 minutes, stirring often until all ingredients are fully mixed. Remove from heat and serve.

GRAVY SAUCE

- 2 Tbsp unsalted butter
- 2 Tbsp all purpose flour
- 4 cups beef broth
- 1 Tbsp worcestershire sauce
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp ground black pepper
- ¼ tsp salt - more or less

1. Melt 2 Tbsp unsalted butter over low heat in a saucepan. Stir in 2 Tbsp all purpose flour and continue stirring for 1-2 minutes until well mixed and it begins to brown.

2. Whisk in ¼ cup beef broth until combined evenly. Whisk in another ¼ cup and mix again. Then whisk in the rest of the beef broth.

3. Now add 1 Tbsp worcestershire sauce, ½ tsp onion powder, ½ tsp garlic powder, ½ tsp ground black pepper and ¼ tsp salt. Mix everything together.

4. Bring to a gentle boil, then reduce and simmer. Cook for 2-3 more minutes. Remove from heat and serve immediately.

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