

## STUDIO 5 Sauces

**Cheese Sauce:** Prepare white sauce (roux), stir in 1 cup mild cheese. For Alfredo add 1 cup Parmesan. Stir until cheese is melted.

**Oriental Master Cooking Sauce:** Combine 1/4 cup each soy sauce and rice vinegar, 2 Tbl water, 1 Tbl cornstarch. Heat until thickened.

**Marinara/Spaghetti Sauce:** Saute 1 Tsp minced garlic in 2 Tbl olive oil. Add 2 1/2 cups crushed tomatoes. Stir in 1 Tsp Italian seasoning and 1 Tbl balsamic vinegar.