



## DILLY-LICIOUS MUSTARD BECHAMEL SAUCE

3 Tbsp. butter

3 Tbsp. flour

2 cups milk

2 Tbsp. **Dilly-Licious Dill Pickle Mustard**

Melt butter over medium heat in a saucepan. Sprinkle the flour on the butter and stir with a whisk. Let the butter and flour mixture cook for 1 minute over medium heat, whisking constantly.

Add the milk, stirring constantly with a whisk. Bring to a boil (over medium-high heat). If you stop whisking, your sauce will be lumpy. When the consistency of your sauce becomes thick and creamy, stir in **Dilly-Licious Dill Pickle Mustard** and cook one minute more. Remove from the heat and season with salt and pepper.

This sauce is excellent served over fish or chicken.