

Parmesan Cream Sauce

2 Tbsp. butter	1 tsp. chicken bouillon
2 Tbsp. all purpose flour	1 Tbsp. Dijon mustard
1 cup milk	1 tsp. worcestershire sauce
1 tsp garlic powder	1/2 cup Parmesan, grated

Melt butter in medium saucepan over medium heat.

Whisk in flour; whisk constantly for about 1-2 minutes. Slowly pour in milk, then stir in garlic powder and chicken bouillon, whisking constantly until it begins to simmer and thicken (about 5 minutes).

Remove from heat; stir in mustard, worcestershire sauce, and parmesan until well combined and the cheese has melted.

Creamy Italian Dressing

1/2 cup mayonnaise
1/3 cup white vinegar
1 tsp. vegetable oil
2 Tbsp. light corn syrup
2 Tbsp. Parmesan cheese, grated
2 Tbsp. Romano cheese, grated
1/4 tsp. garlic salt (or 1 garlic clove, minced)
1/2 tsp. dried Italian seasoning
1/2 tsp. dried parsley flakes
1 Tbsp. lemon juice
sugar (optional)

Combine all the ingredients in a blender until well mixed.

If this is too tart for your taste, add sugar as needed.

(Another great use is as a marinade for vegetables or meats.)