

Garlic Cream Sauce

3½ cups water

½ cup white cream sauce mix

½ cup potato flakes

1 tsp. garlic powder

2 tsp. dried chopped onion

½ bay leaf

½ tsp. dried parsley

¼ tsp. dried thyme

2 tsp. egg powder

¼ tsp. salt

pinch pepper

In a saucepan, add the water and white cream sauce mix. Whisk well and bring to a boil. Add the potato flakes, onion, garlic powder, bay leaf, parsley, and thyme. Whisk well. When the sauce becomes creamy and thick add the egg powder, salt, and pepper.

Makes 2½ cups