DILL SAUCE

- 1. 2 tblsp. Butter
- 2. 2 tblsp. Flour
- 3. 1 tsp. Dill Weed
- 4. 1/2 tsp. Salt
- 5. 1/8 tsp. Black Pepper
- 6. 1 1/2 cups Milk

Instructions

- 1. Melt Butter in saucepan.
- 2. Add Flour and seasonings, cook.
- 3. Add Milk slowly.
- 4. Continue cooking until mixture thickens. Serve over Fish.