



Recipes

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OLD BAY® Béchamel Sauce

Serves 1

Ingredients:

- .5 oz. Shallots , chopped
- 1 oz. Unsalted Butter
- 1 oz. All Purpose Flour
- 20 oz. Heavy Cream
- 16 oz. Whole Milk
- 1 tsp. Crab Base
- 1 oz. Old Bay® Seasoning

Directions:

1. Place butter and shallots in sauce pan over medium heat. Sauté until translucent. Add in flour, stir to combine.