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.