



Total Time
45 MIN.

Serving & Size
1/4 CUP (2 FL OZ)

Difficulty
EASY

This cheese sauce made with Worcestershire sauce and garlic adds savory flavor to dishes.

Yields
60

Nutrition Facts	
Serving Size	1/4 CUP (2 FL OZ)
Amount Per Serving	
Calories 47	
% Daily Value	
Total Fat 3.4g	5%
Saturated Fat 1.2g	6%
Cholesterol 4mg	1%
Sodium 224mg	9%
Total Carbohydrate 2.5g	1%
Dietary Fiber 0g	0%
Protein 1.7g	3%
Vitamin A 1%	Vitamin C 1%
Calcium 4%	Iron 1%

INGREDIENTS **WEIGHT** **MEASURE**

canola oil		3	tbsp.
onion, medium, diced		2	ea.
garlic, peeled, minced		2	tbsp.
Worcestershire sauce		1/2	cups
water		48	fl oz.



Campbell's® Condensed Cream of Mushroom Soup, 50 oz can

50 oz. 1 cans

provolone cheese, diced		12	oz.
-------------------------	--	----	-----

INSTRUCTIONS

1. Place canola oil in a saucepan over medium heat.
2. When oil is warm, add onions. Cover and cook for 5-10 minutes, stirring occasionally.
3. Add garlic and remove lid. Cook for another 2 minutes. Make sure onions and garlic do not burn.
4. Add in Worcestershire sauce, water, and Campbell's® Cream of Mushroom Condensed Soup.
5. Bring to a boil, then reduce heat and simmer for 10-15 minutes.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.
6. Blend mixture and slowly add in cheese until melted. Serve warm.



TIP

For heartier texture, add sauteed mushrooms to the finished sauce. Add a kick with hot sauce. Serve with chicken breast, over pasta, nachos, melts, turkey, oysters, pork, beef, and as a binder sauce for casseroles.