

GOLDEN MEATBALL SAUCE FOR CURIOUS GEORGE!

Chefsville
kids

COOKEE'S TOOL KIT

Medium or large saucepan
Chef's knife
Cutting board
Wooden spoon or spatula
Measuring cups and spoons
Medium bowl
Blender
Adult Supervision



Ingredients

2 tablespoons unsalted butter
½ cup Brown Mushrooms, baby porcinis
2 cloves garlic, fresh, mashed
3 green onions, chopped or ¼ cup chopped chives
Salt and freshly ground pepper to taste

1 teaspoon fresh turmeric
2 tablespoons All-purpose flour
1 cup milk
2 tablespoon honey or agave

Directions

1. In a large saucepan or pot over medium high heat, after a minute add the butter, green onions, mushrooms, and garlic.
2. Season vegetables with salt and ground pepper.
3. Use a wooden spoon or spatula and stir once every minute to keep vegetables from sticking to the bottom of the pot.
4. After 5 minutes, add the turmeric and the flour. Reduce the heat to medium and stir to cook the flour for at least two minutes. The mixture will thicken.
5. Then add the milk. Stir until thickened, about two minutes.
6. Remove from the heat and add honey or agave. Place mixture into a blender or use an immersion blender. Check for seasoning, adjust seasoning as necessary.
7. Return meatballs, if glazing the meatballs to the sauce pan with the sauce. Sauce should glaze the meatballs.

ANDY'S SAFETY CORNER

Be careful this sauce gets hot.
It can cause a bad burn even when done cooking.



Time: 30 minutes

Cooking time: 25 minutes