



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**

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