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# Cream Cheese Sauce

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1/2 cup milk**

**8 ounces cream cheese, cubed**

**1/4 cup Parmesan cheese**

**1/2 tablespoon onion salt**

In a saucepan, warm the milk. Add the cubed cream cheese. Let melt, stirring often.

Add the parmesan and onion salt.

(Delicious on asparagus.)

Yield: 1 1/2 cups

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*Per Serving (excluding unknown items): 959 Calories; 89g Fat (82.5% calories from fat); 30g Protein; 13g Carbohydrate; trace Dietary Fiber; 281mg Cholesterol; 3501mg Sodium. Exchanges: 3 1/2 Lean Meat; 1/2 Non-Fat Milk; 15 1/2 Fat; 0 Other Carbohydrates.*