

Nacho Cheese Sauce

Ingredients

- 1 T Unsalted Butter
- 1 T Flour
- 1/2 c Milk
- 2 oz Cheddar Cheese (shredded)
- 2 oz Monterey Jack Cheese (shredded)
- 1/8 t Salt
- 1/8 t Smoked Paprika

Instructions

1. Add the butter and flour to a small sauce pot. Heat and whisk the butter and flour together until they become bubbly and foamy. Cook and whisk the mixture for about 1 minute.
2. Whisk the milk into the pot then add salt and paprika. Turn the heat up slightly and allow the milk to come to a simmer while whisking. When it reaches a simmer, the mixture will thicken. Once it's thick enough to coat a spoon, turn off the heat.
3. Stir in both cheeses one handful at a time, until melted into the sauce.
4. Once all the cheese is melted into the sauce, taste and adjust the seasoning as needed. If the sauce becomes too thick, simply whisk in an additional splash of milk.