



# Cheese (Sauce) Makes Everything Better

PREP TIME: 10 MINUTES

COOK TIME: 15 MINUTES

## Ingredients

- 1/4 cup Real California butter
- 3 tablespoons minced onion
- 1/4 cup flour
- 2 cups Real California milk
- 2 teaspoons ground (dry) mustard
- 1/4 teaspoon salt
- 2 cups shredded sharp Real California Cheddar cheese



LOOK FOR THE SEAL.

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## Directions

1. Melt butter in a medium saucepan over medium heat.
2. Add onion and cook for 5 minutes, stirring occasionally.
3. Stir in flour and cook for 1 minute more.
4. Slowly stir in milk until a smooth sauce forms, then stir in mustard and salt.
5. Add cheese a little at a time, stirring constantly.
6. Cook over low heat for 5 minutes more.
7. Serve over steamed vegetables, pasta, rice or lightly sautéed spinach or kale.

## Green Chile, Chipotle Cheddar Cream Sauce

Prepare Basic Cheese Sauce as directed above, omitting mustard and replacing 1 cup of the Cheddar cheese with 1 cup Pepper jack cheese.

Stir in 1 (4-oz.) can diced green chiles and 1 to 2 tablespoons minced chipotle peppers in adobo sauce.

## Serving Suggestions

Serve over steamed vegetables, enchiladas, tortilla chips or any other Mexican dishes.

## Smokey Sicilian Cream Sauce

Prepare Basic Cheese Sauce as directed above omitting mustard and replacing Cheddar cheese with 1 cup shredded Sicilian Jack cheese and 1 cup shredded smoked Mozzarella cheese.

## Serving Suggestions

Serve over steamed vegetables, rice, lasagna, ravioli or any of your other favorite pasta dishes.