

VANATEE FARM RECIPES

Cheese Sauce

- **2 Tbsp. unsalted butter**
- **2 Tbsp. all-purpose flour**
- **2 cups whole milk**
- **2 cups shredded sharp cheddar cheese**
- **1/2 tsp. salt**
- **1 tsp. Dijon mustard (optional)**
- **a pinch of cayenne pepper (optional)**

- 1. In a medium saucepan, melt the butter over medium-low heat. Add the flour and whisk together to form a paste. Cook for 2 minutes while whisking continuously.**
- 2. Add 1/4 cup of the milk and whisk until smooth. Repeat until you've added 1 cup of milk. Add remaining milk and stir to combine. Increase heat to medium-high and bring to a boil while whisking constantly. Let boil one minute and take off the heat.**
- 3. Add cheese, salt, and Dijon and cayenne pepper, if using. Stir until cheese is melted.**