

## White Cheddar Cheese Sauce

Prep Time: 5 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

10 Tbsp. Butter

10 Tbsp. Flour

6 cups Milk

5 cups White Cheddar Cheese, shredded

3/4 tsp. Smoked Paprika as needed Salt , kosher

as needed Pepper

## Directions:

1. In a sauce pan over medium heat, melt butter. Add flour and form a roux, cooking for 3-5 minutes. Add milk, and allow to thicken until it just coats the back of the spoon. Remove from heat, fold in shredded cheese in batches. Season with paprika, salt, and pepper.

Reserve warm for service.