



Stout Cheese Sauce

Serves 1

Ingredients:

- 1 tsp. National Starch 465 Steak Fries
- 2 tsp. Guinness Stout
- 1 Tbsp. Onion , minced
- 2 tsp. Garlic , minced
- 2/3 cup Guinness Stout
- 2/3 cup Vegetable Stock
- 1/4 tsp. Dry Mustard
- 1/4 tsp. Hot Sauce
- 2/3 cup Heavy Cream
- 2 cups Cheddar Cheese , shredded

Directions:

1. Whisk stout with starch and set aside.
2. Place onions and garlic in saucepan over medium heat. Add beer and vegetable stock and simmer for 3-5 minutes.
3. Slowly whisk in starch mixture, dry mustard and hot sauce.
4. Slowly whisk in heavy cream and bring to a simmer.
5. Remove from heat.
6. Add in cheddar cheese and stir until melted.
7. Serve warm with cheese steak nachos.