



Recipes

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Pepper jack Cheese Sauce

Serves 1

Ingredients:

- 1 oz. vol. Olive Oil
- 1 Tbsp. Red Jalapenos , roasted , chopped (Mancini Foods)
- 8 oz. vol. Sweet Onions , minced
- 2 tsp. All Purpose Flour
- 8 oz. vol. Heavy Cream
- 2 oz. vol. Milk
- 12 oz. vol. Pepper jack Cheese , grated
- 8 oz. vol. Cheddar Cheese , shredded

Directions:

1. Heat olive oil in saute pan over medium heat.
2. Add onions and saute until translucent.
3. Add flour and continue cooking until onions begin to caramelize. Add red jalapenos. Gradually whisk in heavy cream and whole milk.
4. Bring to a simmer and shut off heat. Whisk in cheeses and serve immediately or hold hot for service.