

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.