



German Beer Cheese Sauce

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

- 4 Tbsp. Butter , unsalted
- 1/2 cup Onion , yellow , peeled and diced
- 1 each Bay Leaf
- 4 Tbsp. Flour , all-purpose
- 2 cups German Wheat Beer
- 1 cup Heavy Cream
- 3 each Cloves , whole
- 1/4 tsp. Nutmeg , ground
- 4 tsp. Brown Sugar
- 1 tsp. Salt
- 1/4 tsp. White Pepper , ground
- 8 oz. Cheddar Cheese , grated
- Salt and Pepper , as needed

Directions:

1. In a heavy bottomed saucepan over medium heat, add the butter and let it melt. Add the onion and bay leaf and sauté for 4-5 minutes, until the onion is transparent. Stir in the flour and cook for 3-4 minutes, stirring the whole time. Slowly pour in the beer and cream, whisking to combine, making sure there are no lumps. Add the cloves, nutmeg, brown sugar, salt and white pepper. Bring mixture to a simmer and cook, stirring occasionally for 20 minutes.
2. Remove sauce from heat and remove the bay leaf and clove. Add the grated cheese and whisk well until melted. Add additional salt and pepper to taste. Reserve warm.