



Bayou Cheese Sauce

Prep Time: 3 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/4 cup Butter

1/4 cup Flour

8 each Garlic Cloves , minced

4 cups Heavy Cream

1 cup Parmesan Cheese , grated

1/4 cup Louisiana-Style Hot Sauce

Directions:

1. Melt butter in a pan over medium heat and whisk in the flour. Add the garlic and continue to cook for 1-2 minutes.

2. While whisking constantly, add the cream one-third at a time, waiting until the sauce has thickened and begun to simmer before adding more. Once all the cream has been added and the sauce is simmering, add the cheese one-third at a time, whisking constantly, and waiting until the sauce has become smooth again before adding more. Once all the cheese has been incorporated, whisk in the hot sauce. Reserve warm.