



## Recipes

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### Jack Cheese Sauce

Serves 18

#### Ingredients:

- 2.5 oz. (4 Tbs.) Unsalted Butter
- 1 oz. (1/4 cup) Chopped Onion
- 0.25 oz. (1 Tbs.) Finely Chopped Garlic
- 1 oz. (1/4 cup) Chopped Green Bell Pepper
- 0.8 oz. (3 Tbs.) All Purpose Flour
- 24 oz. (3 cups) Whole Milk
- 6 oz. (1 1/2 cups) Shredded Monterey Jack Cheese
- 1 tsp. Salt
- 1/4 tsp. Cayenne Pepper

#### Directions:

1. In a saucepan, heat butter, onions, garlic and bell peppers over medium heat for 2 minutes. Add flour and cook for 2 minutes, stirring frequently. Slowly add milk and stir to combine, scraping the bottom of the pan. Add cheese, salt and cayenne pepper. Melt and bring to a boil. Reduce heat and continue to cook for 15 minutes, stirring frequently.