

HOT CHEESE SAUCE

About 3 cups

**HOUSHMAND'S
HAZARDOUS
HOT SAUCE**

INGREDIENTS

AMOUNT	ITEM
¼ cup	Unsalted butter
¼ cup	All-purpose flour (leveled)
2 cups	Whole milk
2 cups	Sharp cheddar cheese (grated)
2 tbsp.	Houshmand's Hazardous Hot Sauce
1 tsp.	Cayenne pepper
	Salt and pepper (to taste)

PREPARATION

1. Melt butter in a sauce pan over medium heat. Sprinkle flour over the top, stirring until a thick paste forms (approximately 1-2 minutes).
2. Slowly add milk to the flour/butter paste in a steady stream, continually whisking the mix.
3. Continue cooking and whisking until the mixture thickens (about 5 minutes). It should be thick but still pourable.
4. Add cheese and whisk until melted.
5. Stir in hot sauce and cayenne.
6. Add salt and pepper to taste.