

PrazHym Cheese Sauce

Courtesy of Pete Marr

2 tablespoons butter
2 tablespoons all-purpose flour
1 ½ cups warm milk
⅛ teaspoon dry mustard
⅛ teaspoon garlic powder
¼ teaspoon paprika
Dash of cayenne pepper
Dash of Worcestershire sauce
1 ½ cups grated Cheddar cheese
½ cup grated Fontina cheese
½ cup freshly grated Parmesan cheese
Salt and freshly ground black pepper, to taste

Melt the butter in a saucepan over medium heat until frothy and then whisk in the flour. Cook the roux for a few minutes until smooth and bubbly, being careful not to let it darken. Slowly add the warm milk in a couple of stages and whisk each time until combined.

When the roux and milk are completely combined stir in the seasonings and turn off the heat. Add the cheese in batches, letting the first batch melt before adding the next.

Once all of the cheese is added and thoroughly melted, check for seasoning and add salt and/or pepper as desired.

Yield: 4 servings