

Susie Q's Simple Cheese Sauce

Ingredients:

- 3-4 T. Butter
- 3-4 T. flour
- 1 c. milk
- 1 c. cheese (*I have used shredded, sliced, and anything I had on hand to make it before... but we prefer to use a sharp cheddar whenever possible*)
- seasonings to taste, if desired (*salt and pepper, garlic salt, cayenne, etc.*)

Directions:

Melt the butter on medium-high in a medium-sized saucepan.

Stir in the flour and cook for 1-2 minutes, stirring to keep from burning/over-browning.

Whisk in the milk and cook for 1-2 minutes, until slightly thickened.

Add the cheese and stir until melted.

Cook for another 1-2 minutes and season to taste.

Enjoy over your favorite dish!