

# CHEESE SAUCE (SPICY)

F EASY

Last Modified: 07/13/2014

PREP: 5 Min  
COOK: 15 Min  
STOVETOP

SAUCE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
12	Oz	Pasteurized Cheese Food (Velveeta)	Small Cubes
2	Tbsp	Whole Milk	
1	Tbsp	Pickled Cherry Peppers (B&G)	Fine Diced
OR			
1	Tbsp	Sweet Pepper Rings (Vlasic)	Fine Diced
1	Tbsp	Pickled Jalapeno Peppers (Old El Paso)	Fine Diced
1	Tbsp	Pickled Jalapeno Pepper Juice	

## OPTIONAL

1/2	Tsp	Ground Saigon Cinnamon	
-----	-----	------------------------	--

## PREPARATION

<b>FACTOID</b>	This versatile Cheese Sauce is GREAT drizzled over the top of French Fries, Hamburgers, Hot Dogs, Nacho's, Cheese Steaks - ANYTHING you would put a Creamy Cheese Sauce on top of. Add more Milk if you want it runnier or less if you want it thicker.
<b>HINTS</b>	This Sauce will remain runny for as long as it's kept warm. It WILL develop a "skin" if it's allowed to set undisturbed for too long, but a quick stir will fix it. You can also add Chili to make Chili Cheese Fries (or whatever else you can think of).
<b>TOOLS</b>	1) Small Saucepan & Lid
<b>PREP</b>	<p><b>DISH</b></p> <p>1) Cut the Velveeta into small cubes and set it aside.</p> <p>2) Finely dice the Peppers and add them on top of the Cheese.</p> <p>3) Finely dice the Jalapeno Peppers and add them on top of the Cheese.</p>
1	Add the Pasteurized Process Cheese Cubes, Milk, Pickled Sweet Peppers, Pickled Jalapeno Peppers and Jalapeno Juice (Use the Cinnamon if you like it) to a small saucepan and cook over low heat while stirring until the Cheese has melted, 10 to 15 minutes.
<b>SERVE</b>	Drizzle a generous amount over the top of anything hot.