

CHEESE SAUCE (SPICY)

Last Modified: 07/13/2014

PREP: 5 Min
COOK: 15 Min
STOVETOP

F EASY

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

| | |
|----------------|---|
| FACTOID | 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. |
| HINTS | 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). |
| TOOLS | 1) Small Saucepan & Lid |
| PREP | DISH 1) Cut the Velveeta into small cubes and set it aside. 2) Finely dice the Peppers and add them on top of the Cheese. 3) Finely dice the Jalapeno Peppers and add them on top of the Cheese. |
| 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. |
| SERVE | Drizzle a generous amount over the top of anything hot. |

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