

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

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.