

PrazHym Cheese Sauce

2 tablespoons butter
2 tablespoons all-purpose flour
1 1/2 cups warm milk
1/8 teaspoon dry mustard
1/8 teaspoon garlic powder
1/4 teaspoon paprika
Dash of cayenne pepper
Dash of Worcestershire sauce
1 1/2 cups grated Cheddar cheese
1/2 cup grated Fontina cheese
1/2 cup freshly grated Parmesan cheese
Salt and freshly ground black pepper to taste

In a small saucepan, melt the butter over medium heat until frothy and whisk in the flour. Cook the roux for a minute or two until smooth and bubbly, being careful not to let it darken. Slowly add the warm milk in a couple of stages and whisk until combined. When the roux and milk are completely combined stir in the seasonings and then add the cheese in batches, letting the first batch melt before adding the next. Once all the cheese is added and thoroughly melted check for seasoning and salt or pepper if desired.

Yield: 4 servings