



GLUTEN FREE CHEESE SAUCE

From Simply Full of Delight

INGREDIENTS

- 18 Slices of Yellow American Cheese
- 1 Cup of Milk

NOTES

Cheese Sauce Serving Suggestions:

- Nacho Cheese Sauce
- Cheesy Broccoli
- Cheesy Hamburger Macaroni - Combine cooked hamburger, gluten free noodles
- Easy Queso Dip - Make a simple queso dip by adding one secret ingredient - a small can of diced chilies (drained) to the small saucepan as you melt the cheese.
- Gluten-Free Mac & Cheese - add to cooked gf pasta

PROCEDURE

First, add your milk and your cheese to a medium pot.

Melt the cheese slowly into the milk on medium-low heat. Pay close attention to the cheese as it heats, stirring often.

I find that 1 cup of milk per 18 slices of cheese is a nice consistency, but if you find your cheese sauce trying to solidify, simply add a little bit more milk.

***Also, note that the more liquidy your cheese sauce is, the easier the pan will be to clean. If your cheese starts to solidify, it starts to stick to the bottom of the pan and is super hard to clean off later!

Once your cheese sauce nicely melted it's ready to serve!