

Easy Cheesy Sauce

January 16th, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:00

This Cheesy Sauce can be a versatile addition to any meal. Use it as a sauce on Chicken, on White Fish, Baked Potatoes, or over Steamed Vegetables. Adding a variety of different seasoning options to this basic Cheesy Sauce can produce very different flavor profiles.

Ingredients:

1 Cup Chicken Stock

2 Teaspoons Corn Starch

6 Ounces Shredded Cheese - Use something soft and flavorful, like: Gouda, Gruyere, Muenster, Havarti, Cheddar, Emmentaler, etc.

Optional Seasoning (See below)

Optional Seasonings

Add any of the following seasoning combinations, or experiment with your own:

1/4 Teaspoon Garlic Powder and 1/4 Teaspoon Aleppo Pepper

1 Tablespoon Orange Juice and 1/4 Teaspoon Garlic Powder

1 Teaspoon minced Rosemary and 1 Teaspoon minced Thyme

1 Tablespoon Tabasco Sauce

1 Tablespoon Chopped Cilantro, 2 Tablespoons Roasted Chopped Poblano, and 1 Lime, juiced (2 Tablespoons or 1 fluid ounce)

1 Teaspoon Oregano and 1/4 Teaspoon Garlic Powder

Directions:

Mix the Corn Starch into the Chicken Stock. Use a fork or whisk to ensure there are no lumps.

Place a small saucepan over medium heat.

Add the Chicken stock and heat to a low simmer.

Add the Shredded Cheese in small amounts. Continue to stir while the cheese melts.

When all the cheese has been added and is fully melted, add the Optional Seasoning, if desired.

Give a final stir to mix everything well, then remove from heat.

Serve warm.