

Smoky Beer Cheddar Cheese Sauce

Makes about 2 ½ cups

Ingredients

1/4 cup butter
1/4 cup all-purpose flour
1 teaspoon garlic powder
1 teaspoon ground chile de arbol (can substitute cayenne pepper)
1/2 teaspoon smoked paprika
1/2 teaspoon kosher salt
1/4 teaspoon pepper
1/2 cup beer, Belgian style wheat beer (Blue Moon)
1/2 cup chicken broth
8 ounces mild cheddar cheese, shredded
3/4 cup half & half
1 teaspoon Worcestershire sauce

In a medium saucepan over medium-low heat, melt butter. Add flour and whisk; allow flour to cook for 2-3 minutes to cook out the 'floury' taste. Add garlic, chile, paprika, salt, and pepper. Whisk to combine.

Slowly add beer and chicken broth. Whisk until there are no lumps. Add cheese and whisk constantly until you have a smooth mixture. Add half & half and Worcestershire. Reduce heat to low, until ready to serve, whisking occasionally.

Enjoy!

Credit: theslowroasteditalian.com