



Cheddar Cheese Pretzel Dipping Sauce

¼ cup Butter

¼ cup Flour

1 ½ cups Whole Milk

2 cups Cheddar Cheese, shredded

½ tsp salt

¼ tsp pepper

Melt butter in small saucepan over medium heat. Add flour and cook 2-4 minutes stirring constantly. Add milk and continue stirring. When mixture just begins to boil and thicken, immediately remove from heat. Stir in shredded cheese, salt and pepper. Check seasoning. Serve immediately with warm Bavarian Pretzels. To reheat, add a bit of cream and gently warm on the stovetop or in the microwave.

Note: For a bit of heat, add ¼ cup fresh jalapeno pepper, finely diced



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