

Homemade Cheese Dip with Krakow®

Ingredients

2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
1 cup **Krakow**® cheese, shredded
Salt and pepper to taste

Directions

Start with a basic béchamel sauce and add your favorite spices and cheeses or whatever you happen to have in the fridge. It's very versatile and can be adapted according to taste.

Make a roux by melting the 2 tbsp butter over medium heat. Add 2 tbsp flour and stir to blend. Cook, stirring, until just lightly golden, 2 to 3 minutes. Gradually add 1 cup of milk and whisk to blend.

Reduce heat to medium-low and continue whisking until the mixture is smooth and slightly thick - about 10 minutes.

Add 1 cup shredded **Krakow**® cheese and stir until melted.

Taste for seasoning and add salt and pepper as desired.

Products Used

Grasslands Salted Butter - \$3.95 ea (currently out of stock)

Krakow® - \$3.74 for .53lb used in this recipe

