Popcorn Cheese Sauce

Recipe makes sauce for at least three bags of popcorn. (Because 1 is never enough)

**Ingredients:**

1 Tbs salted butter

1/4th cup whole milk

6-8 Kraft singles slices (I’ve tried real cheese, The only way to get that signature movie theater tackiness is by going Kraft.)

3 bags unflavored un-buttered popcorn. (You can use buttered popcorn, but it’s too much fat in my experience.)

**Method:**

1. Melt butter in sauce pan/small pot.
2. Add milk, Bring to simmer. If boiling back off the heat.
3. Add cheese singles, melt until solution is homogenous.
4. Remove from heat, stirring occasionally. While cooling begin popcorn.
5. Pop popcorn, remove kernels. (The cheese hides the kernels leading to some unfavorable hidden crunches.)
6. Once cheese forms film layer of cooled cheese you can begin applying sauce. I like to layer 1/3rd popcorn, apply sauce with fork to get a light drizzle, repeat for remaining popcorn, toss in large bowl and

**Conclusion:**

Some people are worth melting (cheese) for...