

Homemade Cheese Sauce



Alyssa Rivers

Homemade Cheese Sauce is versatile, kid friendly and tastes great on everything from broccoli to bread. This may be the best cheese sauce ever!

★★★★★ 4.88 from 8 votes



PREP TIME
5 mins

COOK TIME
15 mins

TOTAL TIME
20 mins



COURSE
Appetizer, Sauce, Side
Dish, Snack

CUISINE
American

SERVINGS
12 People



CALORIES
110 kcal

INGREDIENTS

- 2 Tablespoons Butter
- 2 Tablespoons flour
- 1 cup milk
- 2 cups sharp cheddar cheese freshly grated

INSTRUCTIONS

1. In a medium size sauce pan over medium high heat, add the butter and melt. Whisk in the flour and slowly whisk in the milk. Add in the cheese and mix until cheese is melted and serve.

NUTRITION

Calories: 110kcal
Fat: 9g
Sodium: 142mg
Sugar: 1g
Iron: 1mg

Carbohydrates: 2g
Saturated Fat: 6g
Potassium: 45mg
Vitamin A: 280IU

Protein: 5g
Cholesterol: 27mg
Fiber: 1g
Calcium: 159mg

Homemade Cheese Sauce <https://therecipecritic.com/cheese-sauce/>