



Cheese Appetizers

Cooper® Mason Jar Cheese Sauce



SLICE



MELT



Serves: Varies

Ingredients

- 1 stick unsalted butter
- 1/4 cup all-purpose flour
- 8 ounces Cooper® Sharp White cheese, sliced
- 1 cup whole milk
- 1 cup water

Directions

1. In a large saucepan, melt butter over medium heat.
2. Add the flour and stir with a wooden spoon until thick, forming a roux. Cook roux for 2 minutes.
3. Using a whisk, add the milk and stir until the mixture is bubbly and thick.
4. Break the Cooper® Sharp cheese slices into pieces and add to the roux. Stir with a wooden spoon until the cheese is melted in the sauce.
5. Add 1/2 cup water to desired consistency. Check by lifting the spoon out of the sauce and looking for a smooth-running sauce that flows off the spoon.
6. Pour the sauce into sterilized mason jars, cover, and refrigerate.
7. This Mason Jar Cooper® Cheese Sauce can be used “as is” from the jar as a dip or a cheese spread (for sandwiches, or anything else you want to spread cheese on). Whenever you feel like using your sauce for cooking or other uses, just grab it out of the refrigerator, spoon as much as you want into a microwavable bowl, and heat until the sauce is warm and creamy. You can also use your Cooper® cheese sauce for cooking—just add in whatever you need for your recipe, like your favorite ale, buffalo sauce, teriyaki, or any spices or seasonings.
8. Try some things. Experiment. And then share your successes with us on Facebook, Instagram, or Twitter (we love seeing how our fans are enjoying their Cooper® cheese)!