



Cheese Appetizers

The Ultimate Cheese Sauce for Fries (with Butter?)



MELT



CUBE



Serves: 4-8

Ingredients

- 1 bag crinkle-cut french fries
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 3/4 cup whole milk
- 1/2 pound Cooper® Sharp White, cubed (up to 1 pound cheese, if desired)

Directions

1. Prepare fries according to package directions.
2. While fries are baking, melt butter in a medium saucepan over medium heat. Once melted, add flour and stir for one minute to create a roux. Whisk in the milk and stir until thick. Add Cooper® Sharp cheese and stir with a wooden spoon until creamy. If desired, add more cheese until you reach your desired consistency.
3. Transfer fries to a serving platter or individual dishes. Pour the cheese sauce over the french fries. Serve with an extra side of cheese for dunking. Because trust us, you're going to want more cheese on the side.