Nacho Cheese Sauce

Ingredients
- 2 tbsp (30mL) butter
- 2 tbsp (30mL) corn starch
- 1 cup (240mL) milk
- 1.5 cups (360mL) grated cheese
- ¼ tsp (1mL) salt
- ¼ tsp (1mL) chili powder

Overview
This creamy and delicious cheese sauce is great for nachos, home made mac and cheese, or as a topper for veggies.

Directions
- Combine butter and corn starch in the top of a double boiler. Cook until butter is melted and butter and cornstarch are well combined (~1 minute)
- Add milk to butter and cornstarch mixture. Whisk to combine well.
- Cook milk, stirring often, until it begins to thicken (~6-7 minutes)
- Add grated cheese, salt and chili powder, stir to combine
- Remove sauce from heat. Pour over nachos, pasta, or veggies