



Nacho beer cheese sauce

 Easy  30 minutes  Serves 2

INGREDIENTS

75g Monterey Jack cheese

75g Cheddar

240ml of Budweiser

120ml whole milk

2 tablespoons of flour

2 tablespoons of unsalted
butter

METHOD

Step 1.

To make the beer nacho cheese, firstly grate the cheese. Combine milk and beer in a small saucepan and heat until warm, but not boiling.

Step 2.

Melt the butter in a medium saucepan over medium high heat. Once melted add the flour, one tablespoon at a time stirring constantly with a wood spoon until smooth and incorporated.

Step 3.

Then add the warm beer-milk mixture 1/3 at a time, continuing stirring, until incorporated. Lower heat to medium low heat and add both cheeses.