

Beecher's Flagship Cheese Sauce

MAKES ABOUT 4 CUPS

This was the first recipe we came up with for Beecher's. It was created specifically for the mac and cheese, but then we realized we could use the sauce in all sorts of dishes: Mix it with a little white wine for a rich fondue sauce, spoon it over poached eggs (see Poached Eggs with Cheese Sauce, page 214), or pour it over steamed broccoli for an easy veggie dish. You can experiment with other leftover cheeses to create new flavor combinations.

1/4 cup (1/2 stick) unsalted butter

1/3 cup all-purpose flour

3 cups milk

**14 ounces semihard cheese (page 23),
grated (about 3 1/2 cups)**

**2 ounces semisoft cheese (page 23),
grated (1/2 cup)**

1/2 teaspoon kosher salt

1/4 to 1/2 teaspoon chipotle chili powder

1/8 teaspoon garlic powder

Melt the butter in a heavy-bottomed saucepan over medium heat and whisk in the flour. Continue whisking and cooking for 2 minutes.

Slowly add the milk, whisking constantly. Cook until the sauce thickens, about 10 minutes, stirring frequently. Remove from the heat.

Add the cheeses, salt, chili powder, and garlic powder. Stir until the cheese is melted and all ingredients are incorporated, about 3 minutes. Use immediately, or refrigerate for up to 3 days.

This sauce reheats nicely on the stove in a saucepan over low heat. Stir frequently so the sauce doesn't scorch.