



Smoked Gouda Cheese Sauce



Ingredients:

- 1½ Cups smoked gouda shredded
- 1 Cup whole milk
- 2 TBLS Butter
- 2 TBLS All-purpose flour
- ¼ Tsp Garlic Powder
- ½ Tsp Dijon mustard (optional)
- ¼ Tsp Salt
- Black Pepper to taste

Method:

1. In a medium saucepan, melt the butter over medium heat.
2. Whisk in the flour and stir for 1–2 minutes until slightly golden.
3. Slowly pour in the milk, whisking constantly. Simmer until it thickens about 3 minutes.
4. Reduce heat to low. Add smoked Gouda in handfuls, stirring until smooth.
5. Mix in garlic, mustard, salt, and pepper. Adjust seasoning to taste.
6. Serve warm or store in an airtight jar for up to 5 days in the refrigerator.

Pro Tips

- If you want a sharper flavor, mix in a little sharp cheddar with the Gouda.
- Do not overheat the cheese. It can turn grainy. Always melt on low heat.
- To make it smokier, add a dash of smoked paprika or a touch of chipotle powder.
- To keep it warm, store in a thermos or insulated container if you're serving over time.
- For a dip version: Use less milk and let the sauce thicken slightly more.