



BACON CHEESE SAUCE

SERVINGS: 4 | PREP TIME: 10 MINS | COOK TIME: 30 MINS

Cheese sauce is the ultimate comfort food. Try this indulgent sauce as a nacho topping, veggie dip or drizzled over meat.

INSTRUCTIONS:

1. Preheat the oven to 400 degrees
2. Line a baking tray with parchment paper and lay out the bacon. Bake for 20-25 minutes, turning halfway through, until nice and crispy. Reserve 2 tablespoons of bacon fat for the sauce.
3. Heat a 3-quart saucepan over medium heat and add the butter and reserved bacon fat. When the butter has melted, stir in the flour. Keep the flour moving with a wooden spoon and cook for 2 minutes (the mixture will be frothy and bubbling). Pour in the milk. While constantly stirring, allow the milk to thicken (6-8 minutes). Season with salt, pepper and cayenne pepper.
4. When the milk has thickened, add the cheese, 1/2 cup at a time until melted and incorporated into the sauce. When all of the cheese has come together, crumble over the bacon and stir to combine. Top with 1 tablespoon of finely diced chives and serve immediately.

CRANK UP YOUR COOKING TIP:

The Frigidaire Professional Range has a versatile PowerPlus® 2-in-1 Burner & Griddle. Use the simmer burner for delicate sauces.

INGREDIENTS:

- 5 strips of bacon
- 2 TBSP. butter
- 2 TBSP. bacon fat
- 2 TBSP. flour
- 3 cups whole milk
- 1 cup gruyere cheese
- 1 cup cheddar
- 1 cup monterey jack cheese
- 1/2 tsp. salt
- 1/4 tsp. ground black pepper
- 1/4 tsp. cayenne pepper
- 1 TBSP. chives, finely diced