

# April Member Recipe

## Farm Bar Cheese Sauce Farmhouse, Evanston

### Ingredients

#### Roux (First Portion)

- 2.5 oz Butter
- 2.5 oz flour
- 2 Shallots (minced)
- 1 pinch Paprika
- 1 pinch Mustard Powder

#### Second Portion

- 30 oz Whole Milk
- 10 oz Heavy Cream
- 12.5 oz Sharp Cheddar
- 6 oz Fontina
- 6 oz Smoked Gouda
- 6 oz Gruyere

### Preparation

1. Combine roux ingredients and cook until it turns blonde
2. Gently warm up the milk and cream and add the roux. Bring to a boil and simmer until thickened
3. Add in the four cheese and blend until smooth
4. Season to taste
5. Serve as a dipping sauce or create a meal by adding macaroni noodles

