

Creamy Cheese Sauce Recipe That Makes Everything Better

2 tablespoons all-purpose flour



TIME
5 min

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INGREDIENTS

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 1/2 cups whole milk
- 2 cups shredded cheddar cheese
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon paprika, optional
- 1/2 teaspoon salt, or to taste
- 1/4 teaspoon black pepper
- 1 teaspoon Dijon mustard, optional

DIRECTIONS

1. Melt the butter. In a medium saucepan over medium heat, melt the butter.
2. Make the roux. Whisk in the flour and cook for about 1 minute, stirring constantly. You want the raw flour taste to cook off, but you don't want the roux to brown much.
3. Add the milk. Slowly pour in the milk while whisking constantly to keep the mixture smooth. Continue cooking and whisking for 2 to 3 minutes, until it begins to thicken slightly.
4. Season the base. Stir in the garlic powder, onion powder, paprika if using, salt, black pepper, and Dijon mustard if using.
5. Add the cheese. Lower the heat and gradually stir in the shredded cheese a handful at a time, stirring until fully melted before adding more.
6. Serve warm. Once the sauce is smooth and creamy, remove it from the heat and serve right away.

SWAPS & NOTES

Sharp cheddar is my usual choice because it gives the sauce the most classic cheesy flavor, but medium cheddar works well too.

For a smoother melt, you can use a mix of cheddar and Monterey Jack.

Freshly shredded cheese is the best option because it melts more smoothly than pre-shredded cheese, which often contains anti-caking agents.

Whole milk makes the sauce rich and creamy, but 2% milk can work in a pinch.

TIPS FOR SUCCESS

The biggest key to a smooth cheese sauce is low heat once the cheese goes in.

If the sauce gets too hot, it can turn grainy or separate.

Keep the heat gentle and stir steadily for the best texture.

Freshly shredded cheese really makes a difference here.

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