

CREMA SAUCE

Last Modified: 11/28/2016

PREP: 15 Min
COOK: 15 Min
STOVETOP

F EASY

SAUCE

MAKES 3 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Recipe: Sauce - Creme Fraiche Sauce	
2	Tbsp	Unsalted Butter	
1	Medium	White Onion	Minced
1	Cup	Whole Milk	
1	Cup	Monterey Jack Cheese	Shredded
1	Tbsp	Buttermilk	

PREPARATION

FACTOID	This is a mild tasting but extremely flavorful Spanish Sauce. The flavor is EASILY over shadowed by anything that is either strongly flavored or spicy hot, so be very selective as to the dishes where you choose to use it.
TOOLS	1) Small Saucepan & Lid
PREP	DISH 1) Mince the White Onion and set it aside. 2) Shred the Monterey Jack Cheese and set it aside.
1	In a small saucepan over medium low heat, Saute the Onion in the Butter until transparent (do NOT allow the Butter to darken at all).
2	Mix in the remaining ingredients, lower the heat to a simmer and cook until the Cheese is completely melted and bubbling. Delicious when poured over Onion & Cheese Enchiladas