

Bongards® Super Melt™

CHEESE SAUCE RECIPES



Bongards® Super Melt™ cheeses have a mild, buttery American flavor with a creamy texture – perfect for melting to use in quesos, soups, and dips. Below are some simple recipes for melting our Super Melt™ cheese into sauces. Add other ingredients and spices to make your own custom cheese sauce.

★ General Cheese Sauce

5 lbs. of Bongards® Super Melt™ cheese + 5 cups of whole milk

1. Cube or shred the 5 lb. loaf.
2. Combine cheese with milk in a double boiler, if possible.
3. Heat to approximately 150F with occasional stirring.
4. If a cook pot is used, stir continuously on medium/high heat once cheese begins to melt.
5. Serve once sauce is uniform.

★ Stovetop Sauce

2:1 Ratio = 5 lbs. Bongards® Super Melt™ cheese + 5 cups water

3:1 Ratio = 5 lbs. Bongards® Super Melt™ cheese + 3 cups water

1. Cube or shred 5 lb. loaf.
2. Combine cheese and water in cook pot.
3. Stir continuously on medium/high heat once cheese begins to melt.
4. Serve once sauce is uniform.

★ Queso Sauce

5 lbs. Bongards® Super Melt™ cheese + 10.8 oz. ground up jalapenos + 8 cups whole milk

1. Cube or shred the 5 lb. loaf.
2. Combine all ingredients in a double boiler, if possible.
3. Heat to approximately 140F with occasional stirring.
4. If a cook pot is used, stir continuously on medium heat once cheese begins to melt.
5. Serve once sauce is uniform.



Bongards Premium Cheese
info@Bongards.com
952-277-5500

For more information, visit

★ ***Bongards.com*** ★

©2022 Bongards' Creameries. All Rights Reserved. Updated 12/5/2022