



[BACK TO RECIPE DETAILS](#)

PHILLY-STYLE CHEESE WIZ

Executive Chef Guillermo Tellez

Square 1682 - Philadelphia, Pa., USA

Yield: 6 C

Cheddar cheese, chopped	1 Lb
Cheddar cheese, white, aged, chopped	8 Oz
Evaporated milk (or heavy cream)	2 C
Dijon mustard	1 1/2 TBS
Mustard, dry	1 1/2 tsp
Sugar	pinch
Salt	1 1/2 tsp
Béchamel	2 C
Chipotle in adobo, canned	1 tsp

Instructions:

1. Melt both cheeses in a double boiler. Add evaporated milk, Dijon, dry mustard, sugar and salt to pot and stir well. Remove pot from heat, stir in béchamel and chipotle and return to double boiler, stirring. Cook until sauce is slightly thickened, about 5 minutes. Transfer to a dish, stir and reserve.

[BACK TO RECIPE DETAILS](#)