

Provolone Cheese Sauce

(Serve on steak sandwiches, over fries, or as a dipping sauce).

2 Tbsp butter

2 Tbsp all-purpose flour

1 1/2 cups chicken broth

1 (8 oz) block provolone cheese, cut into cubes

1/2 tsp black pepper

In a large skillet, melt butter over medium heat.

Add flour, and cook for 2 minutes, whisking constantly.

Slowly add broth, whisking until smooth.

Cook, stirring frequently, for 8 - 10 minutes or until thick and bubbly.

Remove from heat; stir in cheese until melted and smooth.

Stir in pepper.

Serve warm.