



Cheez Whiz

INGREDIENTS

- 1 cup evaporated milk
- 2 cups shredded cheddar cheese
- 2 ozs. cream cheese
- 1/2 tsp. dry mustard
- 1/4 tsp. salt

DIRECTIONS

- Put the evaporated milk in a saucepan and bring to a simmer.
- In a blender or food processor, combine the cheese, cream cheese, dry mustard, and salt. Add the simmering evaporated milk and process until smooth. Pour into a jar and use immediately (while warm) or refrigerate.
- Store in the refrigerator.

Makes about 2 cups.