





RECIPE

Bacon Cheddar Chive Sauce

Great for serving over potatoes, vegetables.

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| 1 (2 lb. bag)  Butter Sauce | 1 Tablespoon Chives, chopped |
| 1 ½ Cup Sharp Cheddar Cheese, shredded | 1 Tablespoon Black Pepper, ground |
| ½ Cup Bacon, crumbled | Salt (Optional) |

Directions: Heat  Butter Sauce in a medium saucepan over medium heat. Allow sauce to get enough to melt the cheese shreds. Incorporate the cheese first and stir until melted. Add remaining ingredients. Keep on medium to high heat to serve.

Yield: 25–30 servings