

Burger Shack Cheese Sauce

- 1 T Canola Oil
- 6 thin slices Jalapeno
- 3/4 c Onion
- 1/2 T Salt
- 2 T Peppercorns
- 1 T White Wine Vinegar
- 2 T White Wine
- 2 c Heavy Cream
- 2 c American Cheese, shredded
- 2 c Cheddar Cheese, shredded

Heat a saucepan up and add the canola oil, and get it hot. Then add the jalapeno and the onions with the salt, and let everything soften. Deglaze with the vinegar and white wine, and add the cream. Turn off the heat and let everything steep for at least 30 minutes. Strain, and bring to a boil, then remove from the heat and add the cheese, stirring until melted.

Serve over burgers or fries.

(*image source: [Wikimedia.org](https://www.wikimedia.org)*)