



Noreen's Kitchen

Kentucky Style

Beer Cheese

Ingredients

6 cups grated sharp cheddar cheese	1 teaspoon garlic powder
1 cup lager style beer, flat	1 teaspoon season salt
2 tablespoons Worcestershire sauce	½ teaspoon Cayenne pepper
1 teaspoon onion powder	

Step by Step Instructions

Using a stand mixer fitted with a paddle attachment or a food processor with the dough blade, add cheese and seasonings to the bowl.

Process/blend until the cheese begins to look like clay.

Add half the beer and blend again. Then add the remainder of the beer if necessary to achieve a smooth, spreadable, creamy consistency.

When the cheese is the right consistency, remove to an airtight container and place in the refrigerator. You will want to allow the flavors to meld prior to serving.

Serve as a cheese spread with crackers, pretzels and fresh veggies.

ENJOY!