



German Beer Cheese Spread Recipe



We're of German heritage, so we love bold flavors. Cheddar and beer make a tangy dip to serve with pretzels, crackers, pumpernickel and brats. Choose a beer that you really enjoy the flavor of, as it will come through in your finished recipe. —Angela Spengler, Mechanicsburg, Pennsylvania

TOTAL TIME: Prep/Total Time: 15 min.

YIELD: 20 servings

Ingredients

- 1 pound sharp cheddar cheese, cut into 1/2-inch cubes
- 1 tablespoon Worcestershire sauce
- 1-1/2 teaspoons prepared mustard
- 1 small garlic clove, minced
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2/3 cup German **beer** or nonalcoholic **beer**
- Assorted crackers

↑
1/2 the
recipe will do

Directions

1. Place cheese in a food processor; pulse until finely chopped, about 1 minute. Add Worcestershire sauce, mustard, garlic, salt and pepper. Gradually add beer while continuing to process until mixture is smooth and spreadable, about 1-1/2 minutes.
2. Transfer to a serving bowl or gift jars. Refrigerate, covered, up to 1 week. Serve with crackers. **Yield:** 2-1/2 cups.

Nutritional Facts

2 tablespoons (calculated without crackers): 95 calories, 8g fat (5g saturated fat), 24mg cholesterol, 187mg sodium, 1g carbohydrate (0g sugars, 0g fiber), 6g protein.

© 2016 RDA Enthusiast Brands, LLC