

# PUB CHEESE DIP

AMANDA HEILMAN, CECIL COUNTY



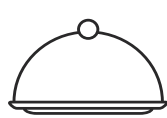
4-6 PEOPLE



BLEND



25 MINUTES



APPETIZER

## DIRECTIONS

Whisk the beer for 5 to 10 minutes to remove the bubbles. Let sit for 5 minutes before using.

In a food processor, combine cheeses and garlic cloves. Pulse until mixed and coarse.

Add Worcestershire sauce, mustard, hot sauce. Salt and pepper to taste. Mix in processor until combined.

While the processor is running, slowly pour in flat beer until the mixture is smooth, and has a whipped-like consistency (about 5 minutes).

Scoop mixture into a bowl and top with chives. Serve with pita chips, pretzels, or crackers.

## INGREDIENTS

- 6 oz brown ale at room temperature
- 8 oz cheddar cheese, freshly grated
- 8 oz horseradish cheddar cheese, freshly grated
- 1 garlic cloves, minced
- 2 tablespoons Worcestershire sauce
- 1 teaspoon ground mustard
- 1 teaspoon hot sauce
- 2 teaspoons chives, chopped

