



Kentucky Beer Cheese Spread

Oscar · 28/09/2024



Prep Time

24

Difficult

Medium

Servings

3 cups

Description

If you're a fan of beer and cheese like I am you're going to enjoy this unique and supereasy cheese spread

Ingredients

- - 1 cup beer - 1 pound extra-sharp Cheddar cheese
- shredded - 2 cloves garlic
- minced - 1 teaspoon dry mustard powder - ½ teaspoon freshly ground black pepper - ½ teaspoon cayenne pepper - ¼ teaspoon salt - ¼ teaspoon hot pepper sauce (such as Tabasco®) - ¼ teaspoon Worcestershire sauce - 1 pinch cayenne pepper
- or to taste

Instructions

1. Pour beer into a bowl and whisk until beer loses its carbonation
2. about 30 seconds. Set aside. Place shredded cheese into the work bowl of a food processor; add garlic
3. dry mustard powder
4. black pepper
5. 1/2 teaspoon cayenne pepper
6. salt
7. hot sauce
8. Worcestershire sauce
9. and flat beer. Process until smooth and creamy
10. pulsing a few times
11. scraping the sides
12. and blending for about 2 total minutes. Taste and adjust seasoning. If adding more seasoning
13. pulse a few times to mix. Transfer cheese spread to a bowl and sprinkle with a pinch of cayenne pepper.
Spread tastes best when refrigerated overnight to blend flavors
14. but it can be served right away if needed. Chef John