

YIELD: 6 TO 8 AS AN APPETIZER

How to make Pub Cheese

total time: 30 MINS

INGREDIENTS

- 6 ounces amber or brown ale at room temperature
- 8 ounces mild cheddar freshly grated
- 8 ounces sharp cheddar freshly grated
- 2 garlic cloves minced
- 1 tablespoon Worcestershire sauce
- 1 teaspoon ground mustard
- 1 teaspoon hot sauce
- pinch of salt and pepper
- 2 teaspoons freshly snipped chives

for serving

- crackers
- pita chips
- pretzels
- veggie sticks

INSTRUCTIONS

1. The first step is to flatten the beer! Remove as much of the carbonation as possible. Add the beer to a bowl and whisk it well – off and on for 5 to 10 minutes. Set it aside.
2. Place the cheeses and garlic in a food processor and pulse until it's in coarse crumbs. Add the Worcestershire, mustard, hot sauce and salt and blend until combined. With the processor on, slowly stream in the beer until the mixture is smooth, about 5 full minutes. The cheese will look mousse-like. Scoop it into a bowl, top it with the chives and serve!



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