
Freight House Beer Cheese

Chef Sara Bradley, Freight House - Paducah, KY
www.KentuckTourism.com

- 1 (32 ounce block) sharp cheddar cheese**
- 3 cloves garlic**
- 1 teaspoon cayenne pepper**
- 1 tablespoon smoked paprika**
- 1 teaspoon Kosher salt**
- 1 bottle (8 to 12 ounce) lager or pilsner beer (not "light" beer)**

Grate the cheese on the medium-size side of a box grater. Pulse the garlic cloves in a food processor for 3 to 4 times until they are chopped into small bits, but not quite a paste.

Add the cheese, cayenne, paprika and salt. Pulse 3 to 4 times or until just combined.

With the food processor running, slowly pour the beer through the chute until the cheese mixture is smooth and creamy, using more beer for a drier aged cheese or less beer for one that is more moist. (Be careful not to over-mix, or the spread may separate.)

Serve cold with raw veggies, crackers or pretzels.

Appetizers

Per Serving (excluding unknown items): 3671 Calories; 301g Fat (73.7% calories from fat); 227g Protein; 16g Carbohydrate; 1g Dietary Fiber; 952mg Cholesterol; 7511mg Sodium. Exchanges: 0 Grain(Starch); 31 1/2 Lean Meat; 1/2 Vegetable; 40 Fat.