

Beer Cheese

Ingredients

- 2 T Unsalted Butter
- 3 T Flour
- 3/4 c Milk
- 2/3 c Beer
- 1 t Worcestershire Sauce
- 1 t Dijon Mustard
- 1/2 t Garlic Powder
- 1/4 t Salt
- 2 1/2 c Cheddar Cheese (10 oz., shredded)
- 1/4 t Smoked Paprika

Instructions

- 1.First, make sure your cheddar cheese is freshly-shredded and ready to go. Set aside.
- 2.Melt the butter in a medium saucepan over medium heat. Add the flour and whisk together until a thick and clumpy paste forms, about 1 minute.
- 3.In a slow and steady stream, whisk in the milk. After it's all added, continue whisking until it slightly thickens, about 1 minute.
- 4.One at a time, whisk in the remaining ingredients. Remove the cheese dip from heat and pour into a serving dish. Sprinkle with extra cheese, if desired. The dip will be thin right off the stove, but will begin to thicken after a few minutes. It's delicious warm or room temperature.
- 5.Cover and store leftovers in the refrigerator

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for up to 1 week. Heat over stovetop or in the microwave before serving again.