

chattavore

BEER CHEESE

Prep Time: 5 minutes

Cook Time: 10 minutes

Makes about 2 cups of beer cheese

- 3 tablespoons unsalted butter
 - 3 tablespoons all-purpose flour
 - 10 ounces (1 1/4 cup) beer of your choice (I used Founder's Dry-Hopped Pale Ale); you'll probably want to avoid really dark beers such as porters or stouts, Hefeweizens, or flavored beers
 - 8 ounces sharp cheddar cheese, grated
 - 1 teaspoon Dijon mustard
 - 1/4-1/2 teaspoon cayenne pepper (optional)
 - 1/4-1/2 teaspoon salt, to taste
1. Melt the butter in a 10-inch skillet over medium heat. Whisk in the flour and cook for about one minute.
 2. Slowly whisk the beer into the roux. Once all the beer has been incorporated, whisk in the cheese a handful at a time.
 3. When the cheese has fully melted, whisk in the mustard and the cayenne pepper. Taste and add salt until desired flavor is achieved. Serve immediately. A small Crock-Pot (like a Little Dipper) is a good way to keep the dip warm if it will not get eaten immediately.