

Janet's Beer Cheese

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You can use chipotle Cheddar and omit the canned chipotle, but I like being able to control the heat. Choose white or orange Cheddar, as you like.

Ingredients

- 6 ounces sharp Cheddar, coarsely grated (about 1-1/2 cups)
- 2 ounces natural cream cheese
- 2 teaspoons prepared horseradish
- 1 small clove garlic, finely minced
- 3 green onions, thinly sliced
- About 3 tablespoons Oktoberfest beer or beer of your choice
- Canned chipotle chile en adobo, finely minced, to taste



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Directions

Put the Cheddar, cream cheese, horseradish, garlic and two-thirds of the green onion in a food processor. Reserve the remaining green onion for garnish. Blend until well mixed, then add enough beer to make a creamy spread. You can make it as thick or thin as you like by adjusting the volume of beer. Add 1 tablespoon minced chipotle chile and blend, then taste and add more if you want the spread spicier. Transfer to a bowl and garnish with the reserved green onion.

You can make this spread a day ahead and refrigerate but bring to room temperature to serve.

Makes about 1 1/2 cups