



Second Harvest

Gouda Beer Cheese



Ingredients

- 4 cups grated Smoked Gouda (16 oz)
- 4 cups grated Chipotle Gouda (16 oz.)
- 8 oz. of cream cheese
- 2 T. Lea & Perrins
- 1 t. minced garlic
- 2 T. Beau monte seasoning
- 1 t. paprika
- ½-1 cup of beer-a light Ale or Pale Ale



Directions

- Place all ingredients, except for the beer and blend until combines
- Slowly add the beer until you get to the desired texture. I start with a ½ cup and add until it is smooth and creamy.
- Cover and refrigerate but do take out of the cooler an hour or two before serving.
- Serve with pretzels or bread sticks

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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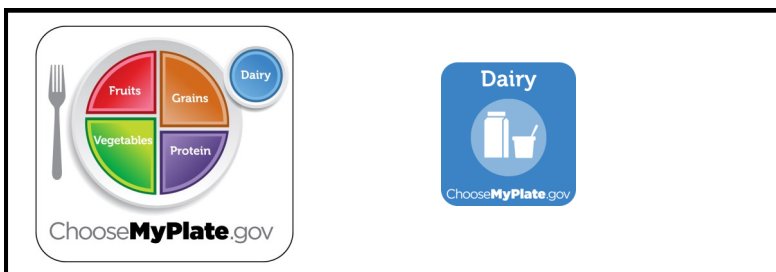
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Fast Facts



Featured Food Groups



Cooking Tips

- .Serve with veggies or crackers
- Great summer time snack or dish to bring to a party or potluck!

Second Harvest is an equal opportunity provider.