

Beer Cheese Dip

Gretchen Williams

St Timothy's - Hale Schools - Raleigh, NC - 1976

*3 rolls kraft nippy cheese
2 tablespoons butter,
softened
2 cloves garlic, minced
1/2 teaspoon Tabasco
sauce
1 1/4 ounces blue cheese
1 medium onion, minced
1 teaspoon Worcestershire
sauce
3/4 cup beer, warmed and
then cooled*

In a bowl, mix all of the ingredients at least twelve hours before serving.

Refrigerate until serving.

At serving, hollow out a round or oval loaf of rye bread. Fill the hollowed out shell of the bread with the cheese mixture.

Cut the removed bread into cubes and use to dip the cheese.

Per Serving (excluding unknown items): 457 Calories; 33g Fat (71.4% calories from fat); 10g Protein; 20g Carbohydrate; 2g Dietary Fiber; 89mg Cholesterol; 802mg Sodium. Exchanges: 1 Lean Meat; 2 Vegetable; 6 Fat; 0 Other Carbohydrates.