Bavarian Cheese Spread

8 ounces cream cheese, room temperature
8 ounces extra-sharp cheddar cheese, room temperature and cubed
8 ounces Monterey Jack cheese, room temperature and cubed
3/4 cup lager
1 loaf German rye bread
1/2 teaspoon paprika

Preheat the oven to 400 degrees.

In a food processor, combine the cream cheese, cheddar cheese and Monterey Jack cheese.

Add the beer. Process until smooth.

Toast one slice of the bread in the oven until crisp, approximately 10 minutes. Crumble the bread into crumbs.

Add the paprika and breadcrumbs to the cheese mixture. Process.

Serve the dip at room temperature with fresh-baked pretzels, toasted rye bread squares and pickles.

Per Serving (excluding unknown items): 1642 Calories; 148g Fat (80.4% calories from fat); 73g Protein; 8g Carbohydrate; trace Dietary Fiber; 451mg Cholesterol; 1887mg Sodium. Exchanges: 0 Grain(Starch); 10 Lean Meat; 23 1/2 Fat.