

Simple Beer Cheese Sauce



Ingredients:

1 Pound of shredded 1 Year Aged Cheddar

1 Tablespoon of Corn Starch

1 12oz can of beer (Lager, Pilsner, Stout, IPA, Brown Ale, Pale Ale, most beer will work if it is one you like to drink)

1 tablespoon oil

½ cup of diced onion

2-3 cloves of garlic minced

1 12oz can evaporated milk

½ Tablespoon Stone Ground Mustard

½ Tablespoon Powdered Mustard

1 Tablespoon Granulated Onion

1 Teaspoon Ground Horseradish or Prepared Horseradish (wet, not dry)

½ Tablespoon Granulated Garlic

½ Tablespoon of smoked paprika

¼ teaspoon Black Pepper

Cooking Instructions:

1. Toss corn starch into the shredded cheese until it coats all the cheese (This will help bind the sauce and hopefully keep it from separating.) Refrigerate.
2. Add beer to a medium sized saucepan and reduce by half over medium heat. (this will take some time approx. 30 Minutes)
3. Remove beer from pan and return pan to stove.
4. Still using medium heat. Add oil and onion, stirring occasionally, sweat till translucent.
5. Add garlic to pan and cook until fragrant (approx. 1-2 minutes)
6. Add Evaporated milk, beer, spices, mustard and horseradish stirring occasionally.
7. Once the mixture has come to a slight boil (bubbling once every second or so) lower the heat to medium low.
8. Add one hand full of the cheese and stir until completely melted.
9. Add the cheese one handful at a time until it is all melted into the sauce.
10. Remove from heat and serve immediately.
11. Enjoy!