

CopyCat Applebee's Beer Cheese

Ingredients

3 tablespoons Butter
3 tablespoons Flour
1 bottle Blue Moon Beer
1/2 cup Milk
2 cloves Garlic minced
1 tablespoon Dijon Mustard
1/4 teaspoon Worcestershire Sauce
1 1/2 cups Colby Jack Cheese shredded
1 1/2 cups Sharp White Cheddar Cheese shredded
1 teaspoon Hot Sauce
Salt and freshly ground Black Pepper to taste
Paprika or Cayenne Pepper Powder to garnish

Directions

Melt butter over medium heat in a medium saucepan.

Add flour. Whisk to combine until smooth and continue cooking for about 1 minute.

Continue to whisk and slowly add in the beer and milk.

Add garlic, mustard and Worcestershire sauce.

Stir constantly for about 5 – 10 minutes, until thickened. The sauce should coat the back of a wooden spoon.

Remove from heat and immediately stir in both cheeses and hot sauce.

Salt and pepper to taste.

Place in a nice bowl, garnish with a dash of paprika or cayenne

pepper powder and serve immediately while still warm.

Serve with warm pretzels, like Applebee's, toast points, crostini and/or crudités for dipping.