

MamaBear's Bier Cheese Recipe

(As seen on TV and featured at MamaBear's Mac at Grainworks.)

Recipe:

- 3 Tbsp butter**
- 3 Tbsp flour**
- 1 cup of whole milk (or half and half)**
- 1 tsp Dijon**
- 1 tsp Worcestershire sauce**
- ½ tsp garlic powder**
- ½ tsp salt**
- ¼ tsp pepper**
- ¼ tsp smoke paprika**
- 3 cups of sharp cheddar**
- ½ cup beer, brown ale or stout recommended**
(Grainworks [Rusty Bumper Brown Ale](#) or [Oatmeal Stout](#))



Instructions

In a saucepan, melt butter over MED heat. Add flour and whisk until combined. Cook 30 seconds, while whisking occasionally.

Add beer (*dark beers, unflavored stouts/brown ales are best, Grainworks is preferred*), whisking continuously as you pour, eliminating any lumps from the flour mixture. Slowly add in milk, whisking as you pour.

Cook over MED heat, whisking often, for several minutes, until mixture has thickened. Stir in mustard, Worcestershire sauce, garlic powder, salt, pepper, and smoked paprika. Add a sprinkle of cayenne pepper if you want a little "kick."

Add cheese, a handful at a time, and stir until completely melted. Serve warm with your favorite pretzels or chips.

For more information visit <https://grainworks.beer/food>