

Wisconsin Gouda And Beer Spread

Servings: 20

Ingredients:

1 ball (2 pounds) Gouda cheese*
12 tablespoons (1 1/2 sticks) butter, cubed and softened
2 tablespoons snipped fresh chives
2 teaspoons Dijon mustard
1/2 cup amber or dark beer, at room temperature
Cocktail rye or pumpernickel bread slices, for serving



*Edam can be substituted for Gouda. If the cheese is not available in ball form, this spread may be served in your favorite serving bowl.

Cooking Directions:

Cut 1/5 off the top of the cheese to create a flat surface. With a butter curler or melon baller, remove the cheese from the center of the ball, leaving a 1/2-inch thick shell. Shred enough removed cheese to measure 4 cups. Reserve the remaining cheese for another use.

In a large bowl, blend the shredded cheese, butter, chives, and mustard. Stir in the beer until blended. Spoon the spread into the hollowed cheese ball; reserve the remaining spread for refill. Chill until serving time. Serve as a spread with cocktail bread.

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