



## **Jalapeño Beer Cheese**

### **Ingredients**

- **1 cup Birdsong Jalapeño Pale Ale**
- **½ cup heavy cream**
- **8 oz shredded Fontina**
- **8 oz shredded Mild Cheddar**
- **2 tbsp cornstarch**
- **4 tbsp unsalted butter**
- **2 cloves garlic, minced**
- **¼ cup green onions, white parts only, minced**
- **2 large fresh jalapeño peppers, seeds removed and diced**
- **2 tbsp flour**
- **⅛ tsp cayenne pepper**
- **½ tsp salt**

### **Instructions**

1. Mix Fontina, Cheddar and cornstarch together in a large bowl. Set aside.
2. In a large saucepan, melt the butter over medium heat. Add the onion, garlic and diced jalapeño pepper. Stir until fragrant.
3. Add the flour, cayenne and salt and stir constantly for one minute.
4. Slowly whisk in the Jalapeno Pale Ale and heavy cream. Bring to a boil and then immediately reduce heat to medium-low and simmer until thickened, about 5 minutes.
5. Remove from heat and begin adding the cheese-cornstarch mixture cup by cup, slowly stirring it in as it melts.
6. Season to taste with salt and pepper and transfer to a serving dish or a small slow cooker to keep it warm.
7. Serve immediately with soft pretzels or tortilla chips.