

# CHEESE BOWL

## Ingredients

1. 3/4 lb. sharp Cheddar cheese, grated
2. 2 oz. Roquefort or Blue cheese, crumbled.
3. 1 tbsp. butter
4. 1/2 tsp. dry mustard
5. 1/8 tsp. Tobasco sauce
6. 1/2 tsp. Worcestershire sauce
7. 3/4 c. beer or ale
8. 1 tsp. onion, grated
9. 1 sm. loaf (round) or Italian bread
10. (if I can't find a small loaf, use a regular size cut in half, but that does require a double batch of the cheese mixture.)

## Instructions

1. Place all of the ingredients except the beer and the bread in a large bowl.
2. Let this mixture stand at least 30 minutes at room temperature to soften.
3. Then, either with a wooden spoon or more easily with an electric mixer, blend in the beer, adding it slowly. Keep beating until the mixture is smooth, light and fluffy.
4. To make the "bowl", cut a slice from the top of the loaf of bread and scoop out the center, leaving a "bowl" of the sides and bottom.
5. Fill the bowl with the cheese mixture, rounding it on top.
6. Cover with a kitchen wrap and refrigerate until time to serve with crackers.
7. This can be frozen for a later use.