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AMBER ALE CHEDDAR CHEESE SPREAD

Recipes inspired by Skinny Dips (Chronicle), by Diane Morgan

Ingredients: (makes about 1 ½ cups)

- 2 ½ cups (10 ounces) shredded or coarsely chopped reduced-fat Cheddar cheese
- 2 tablespoons minced green onion, white part only
- 1 clove garlic, roughly chopped
- 1 teaspoon whole grain Dijon mustard
- ½ teaspoon extra hot horseradish
- ½ cup amber ale
- 1 tablespoon snipped fresh chives, for garnish

Preparation:

In the bowl of a food processor fitted with a metal blade, process cheese, onion, garlic, mustard, and horseradish until it forms a coarse paste. With machine running, pour ale through feed tube and process until creamy. If needed, scrape down sides of bowl; process until fully combined. Transfer to a serving bowl. Cover and refrigerate at least 2 hours to allow flavors to meld.

Remove from refrigerator 1 hour before serving, and garnish with chives.

PER SERVING (serving equals 2 tablespoons): 59 calories; 3 g fat; 5 g protein