

## **Bobalou Beer Cheese**

Submitted by Tom Woods - [twoods@herald-leader.com](mailto:twoods@herald-leader.com)

1-8oz package Philadelphia Cream Cheese  
1-2 cup package shredded Velveeta Cheese  
1-2 cup package shredded Kraft Cheddar Cheese  
1-package Hidden Valley Ranch Dressing mix (dry)  
2-tsp Cayenne Pepper  
2-Tbs Key West Hot Sauce  
1-Tbs Tabasco Sauce  
Flat Beer (see below)

In a medium to large mixing bowl, combine the package of Velveeta, Cheyenne Pepper, and a small amount of stale beer. You can flatten your beer by stirring with a fork for about 30 seconds instead of sitting it out for an hour or so.

Stir with a fork until the cheese is moist. You may add more beer if necessary.

Add cream cheese and Hidden Valley Ranch Dressing mix and continue to stir until mixed. You may add more beer to aid mixing, but do not get mixture too moist.

Add hot sauces and stir in.

Add the package of cheddar and more beer if needed for mixing. It works best if you use a fork to mash the ingredients as you stir. You may add more of any of the ingredients except the Ranch Dressing mix. It will be too salty if you do. This recipe is for a mild flavor.

This cheese can be made from the consistency of a spread to a cheese ball, so you be the judge as to how thick to make it.

The beer you use will change the flavor of the cheese. I usually use a homebrew that has passed its prime. Oatmeal Stout is my favorite, but experiment with different beers and hot sauces for different flavors. This makes about 1 pound of beer cheese. You may use your favorite hot sauces instead of those listed. I have made this with most any type of hot sauces and it has worked well. You can also shred your own cheese if you don't want to by pre-packaged.

The name of this beer cheese is from one of my favorite joints in the Keys and has no relation to that establishment. It came from a good friend of my wife and has been heavily modified.