

OBATZDA – BAVARIAN BEER CHEESE DIP

ingredients:

- 8 oz. Camembert Cheese – try Delice de France!
- 8 oz. Widmer's Spreadable Brick Cheese
- 1/3 cup butter
- 2 1/2 tsp. sweet paprika
- 2 tsp. caraway seed, ground (optional)
- Salt and pepper to taste
- 1/4 cup Dunkel lager, Weissbier or Schwarzbier, (most likely will use a bit less)
- 1/3 cup sweet onion, finely chopped
- 1 small bunch chives, finely chopped (Separate into 2 portions)

directions:

1. Bring the cheeses to room temperature. Cut the Camembert and butter into small pieces.
2. In a mixing bowl, combine the Camembert, Brick cheese, butter, paprika, caraway seeds, salt and pepper.
3. Add 2 tbsp. of the beer and keep adding until you reach a creamy consistency.
4. Chill for 3 hours or until firm. Fold in the onion and half of the chives before serving.
5. Garnish with chives.
6. Serve with rye chips and enjoy!

