

Tupperware®

Serves: 8–10 • Serving size: about ¼ cup



PREP: 15 minutes

Bacon Beer Cheddar SPREAD

1 cup farmer's cheese* or cream cheese, softened
2 cups shredded cheddar, divided**
3 strips cooked bacon, finely crumbled
3 dashes hot sauce
¼ cup plus 1 tbsp. beer or broth
1 garlic clove, peeled and minced
½ tsp white vinegar
¼ tsp. kosher salt
⅛ tsp. nutmeg
½ cup chopped pecans

1. In the base of the Power Chef® System fitted with the blade attachment, combine cream cheese, 1 cup of the cheddar, bacon, hot sauce, beer, garlic, vinegar, salt and nutmeg. Cover and pull cord until well blended. Transfer to a small bowl, cover and refrigerate at least 1 hour. Clean Power Chef® System to prepare for the next step.
2. In the base of the Power Chef® System fitted with the blade attachment, combine pecans and remaining cheddar. Cover and pull cord until pecans are finely minced.
3. Remove cheese spread from refrigerator, form into one large ball, several smaller balls, or log, and roll in pecan-cheddar mixture until well coated.
4. Serve immediately with a variety of crackers, breads, vegetables or fruit, or refrigerate, covered, up to 3 days.

**Farmer's cheese is similar to cream cheese but contains no additives, stabilizers or gums, and is typically found in the cream cheese section of the grocery store.*

***Buying any cheese pre-shredded is convenient, but often contains non-caking agents and additives. Using your Grate Master® Shredder to grate your cheese ensures the freshest cheese every time.*

Nutritional Information (per serving):

Calories: 200 Total Fat: 15g Saturated Fat: 6g Cholesterol: 30mg
Carbohydrate: 4g Sugar: 0g Fiber: 1g Protein: 13g Sodium: 410mg
Vitamin A: 8% Vitamin C: 0% Calcium: 25% Iron: 2%

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