



Garden Fresh Farm Recipes

Bavarian Beer Cheese Spread

A flavorful German Beer Cheese Spread, is a beer garden classic made with camembert cheese, butter, and beer! This easy cheese dip can be made ahead and makes a delicious appetizer or snack with pretzels or rustic bread. Perfect for your next Oktoberfest party!

Ingredients:

6 oz Spreadable cheese like Laughing Cow Creamy Swiss
7 oz Brie or Camembert Cheese
1/3 cup unsalted butter room temperature
4 tbsp wheat beer
1/2 tsp caraway ground
1 1/4 tsp paprika
1/4 tsp salt
1/4 tsp freshly ground pepper
1/4 cup chives finely chopped
1 white onion finely sliced

Instructions:

Cut the Brie (or Camembert) Cheese into small cubes and add it to a medium bowl.

Add Laughing cow cheese, butter, wheat beer, ground caraway, ground paprika, salt, and freshly ground pepper and mix with a fork until combined and smooth.

Cover airtight and let it sit in the fridge for at least 3 hours or overnight.

Take it out of the fridge and let come to room temperature before serving. Garnish with chives and finely sliced onion rings. This dip keeps fresh in the fridge for about 3 days (without onions).