

# Kitchen Kwickies



## INGREDIENTS

- 1 3/4 c. shredded cheddar cheese,
- 1/2 c. shredded mozzarella cheese
- 1 (8-oz.) block cream cheese, softened
- 1 1/2 tbsp. Dijon mustard
- 2 tbsp. freshly chopped chives, plus more for garnish
- 2 tsp. zested garlic
- 1/4 c. pale ale beer (I love Sierra Nevada)
- 4 strips of cooked bacon (can be pre-packaged fully cooked bacon)
- Salt and pepper

## Beer Cheese

### *Directions*

Preheat your oven to 400°

In a large bowl, stir together:

- 1 1/2 cups cheddar cheese,
- 1/2 c. mozzarella cheese,
- Soften cream cheese,
- Dijon mustard,
- Chives,
- Garlic zest,
- Beer,
- Four (4) strips of cooked bacon, and
- Season with salt and pepper.

Bake off in the oven for 15-20 mins.

Remove from the oven.

Sprinkle the remaining 1/4 cup cheddar on top.

Chop the bacon strips and add to the beer cheese in the baking dish.

Bake until the dip is bubbly, about 10-15 more minutes.

Garnish with chives before serving.

Serve with bread toasties (recipe in the link below)