



JESUS' BEER CHEESE

SAPPHIRE'S BAR AND GRILL

203 B N Goose Creek Blvd
Goose Creek, SC 29445



CREATED BY

Jose Jesus Flores

INGREDIENTS

10oz	Cheese Curds (ours are shipped fresh from a cheese factory in Wisconsin to make our Fresh-Fried Cheese Curds and we keep the small crumbs for special recipes like this)
2 cups	Heavy Cream
1 TBSP	Corn Starch
1/2 TSP	Creole Seasoning
1/2 TSP	Cayenne
1/2 TSP	Ground White Pepper
1/2 TSP	Garlic Powder
4 cups	Molly's Kitchen Beer Cheese
6oz	PBR beer (Pabst Blue Ribbon)

DESCRIPTION

Our beer cheese is made with real Wisconsin cheese curds and PBR by Jesus himself!

INSTRUCTIONS

Put everything in the pot to melt together on low, low-medium heat. Add more beer if cheese needs to be thinned out. We serve ours with Bavarian sweet sourdough pretzels.

J.T.M. Food Group

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