

Betty's Version of Hall's Snappy Beer Cheese Recipe



Uploaded on 27 Sep 2009

In this video, Betty demonstrates how to make a Kentucky favorite, Hall's Snappy Beer Cheese. I am posting this recipe to show you how to make the luscious beer cheese that my husband and I enjoyed on our trip to Hall's on the River restaurant, where we had a late lunch of Beer Cheese, Deep Fried Banana Peppers, Fried Catfish, Coleslaw, Beer Cheese Grits, Derby Pie, a soda, and a tall glass of iced tea. (Please see the video of our trip, if you are interested.) The recipe has been around since the 1940s and is a famous offering of the restaurant. Here is a recipe for Hall's Snappy Beer Cheese!

Ingredients:

2 cups finely shredded sharp cheddar cheese

¼ cup stale beer (Open the beer, and let it sit overnight.)

¼ teaspoon garlic powder

¼ teaspoon ground red pepper (Go easy on the amount of red pepper, unless you want it quite spicy!)

¼ teaspoon hot pepper sauce (Tabasco, or other hot pepper sauce will be fine.)

saltine crackers

carrot sticks, washed, peeled, dried with paper toweling, and cut into sticks

celery sticks, washed, dried with paper toweling, and cut into sticks

Add 2 cups shredded cheese, ¼ teaspoon garlic powder, ¼ teaspoon ground red pepper, and ¼ teaspoon hot pepper sauce to a food processor and mix until somewhat combined. Slowly pour in 1/4 cup beer, and continue to mix with the food processor until creamy. Check the consistency of your beer cheese spread. If it is very stiff, blend in more beer, just a little at a time, until it is of perfect consistency. Traditionally, this is served with saltine crackers, celery sticks, and carrot sticks. Yummy!!!