

Rauchbier Cheese Sauce

Adapted from Steven Raichlen's Project Smoke

Yield: Makes 1 1/2 cups

1 clove garlic, cut in half
1/2 cup smoked beer
1/2 cup chicken stock or half and half
2 cups coarsely grated smoked cheddar cheese (about 8 ounces)
1 tablespoon flour
2 teaspoons prepared mustard
Salt and freshly ground black pepper

Step 1: Rub the bottom and sides of a heavy saucepan with the cut garlic. Add the beer and chicken stock and bring to a boil.

Step 2: Meanwhile, place the cheese and flour in a bowl and toss to mix. Sprinkle the cheese into the boiling beer mixture, stirring with a wooden spoon. Bring the sauce to a boil—it will thicken.

Step 3: Reduce the heat slightly, stir in the mustard, salt, and pepper, and gently simmer the sauce until smooth and rich tasting, 3 to 5 minutes, stirring with the wooden spoon. Keep warm until serving time, or reheat gently.

Tips:

To make a lighter sauce, use an inexpensive lager style beer of the sort mass-marketed in cans. To make a darker, richer sauce with a pleasantly bitter edge, use a dark beer.