

Beer Cheese Sauce

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-and-cheddar-cheese-fondue-sauce-beer-recipe>

Ingredients:

- 2 tablespoons unsalted butter
- 3 tablespoons all-purpose flour
- 1 cup beer
- 1 cup whole milk
- 2 teaspoons Worcestershire sauce
- 1 teaspoon smoked paprika
- 1 teaspoon kosher salt
- 1 teaspoon black pepper freshly ground
- 2 cups cheddar cheese shredded

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 80 milligrams
4. Fat: 26 grams
5. Protein: 17 grams
6. SaturatedFat: 17 grams
7. Sodium: 1010 milligrams
8. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Beer Cheese Sauce above. You can see more 17 swiss and cheddar cheese fondue sauce beer recipe Ignite your passion for cooking! to get more great cooking ideas.