

Blue Cheese Dip

2 cups sour cream
1 cup buttermilk
2 cups **Buttermilk blue cheese**
Salt and freshly ground black pepper

1 tablespoon Balsamic Vinegar
1 tablespoon Worcestershire Sauce
1 tablespoon Hot Sauce

- In a large bowl, mix all the ingredients together.
- Season with salt and pepper, to taste.
- Serve the sauce in a side bowl for dipping.

Beer Fun-Do!

1 garlic clove, smashed
1tsp salt
1/2 LB **Comte**, shredded
1/2 LB **Gruyere**, shredded
1 rounded tablespoon cornstarch

1 cup of pale ale
2 tbsp spicy brown Mustard
A few drops of hot sauce
A few drops of **Worcestershire** Sauce

- Combine shredded cheeses in a bowl with cornstarch.
- Add smashed garlic and salt to nonstick pot (le Creusets work like a charm) and blend with spoon, don't burn!
- Add beer to the same pot and bring up to a bubble over medium heat.
- Reduce the heat to simmer and add cheese in handfuls. Stir constantly, melting the cheese in batches.
- Stir in a figure-eight pattern with wooden spoon. Keep an eye on it and don't walk away from your stove!
- When the cheese has been incorporated fully, stir in the mustard, hot sauce and Worcestershire sauce.
- Transfer fondue to warm fondue pot.

Recipes provided by
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<http://www.screwtopwinebar.com/>