Ingredients:
1 round loaf bread, unsliced
(sour dough or rye)
1 - 5 oz. jar Kraft® Old English sharp cheese spread
1 - 5 oz. jar Kraft® Bacon cheese spread*
1 - 5 oz. jar Kraft® Roka Blue cheese spread*
1/2 cup warm beer
3 tablespoons melted butter
1 teaspoon Worcestershire sauce
1 dash of Tabasco® sauce
1/4 cup finely chopped onion
1 clove garlic, minced
Chopped vegetables, crackers, tortilla chips or
extra bread for dipping

*These jars of cheese spreads may be hard to find. If
unavailable, substitute 5 oz. each of any soft blue cheese or
soft bacon flavored cheese.

Directions:
Tear out inside of bread, leaving at least 1/2-inch around the side and
bottom. Tear bread into bite-sized pieces. Mix all ingredients well and
pour into the bread bowl. Chill at least 1 hour before serving. Serve on a platter
surrounded by the bread and/or chips, crackers or veggies.

Submitted by:
Marcia Newstead, Bowling Green, Ohio
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