



Cloudy Town Brewers

clarifier

December 2010
& January 2011

HAPPY NEW BEER!



December Minutes:

None, as we eliminated the meeting in order to celebrate at Larry's with a CTB Holiday Party. Many thanks to Larry for being generous in sharing his home, his brew, and his clean-up abilities this year! A great time was had by all who attended.

Meeting Locations:

The January, February, March and April meetings will all be held at McCann's in order to say thank you for donating us space for March Mashness.

UPCOMING DATES:

Wed, Jan 5th: CTB meeting, McCann's. 7:30 pm

Sat, Jan 22nd: St. Cloud Beer Expo, St. Cloud Civic Center. 4-8 pm. For more information, check out <http://www.stcloudcraftbeerexpo.com/>

Wed, Feb 2nd: CTB meeting, McCann's. 7:30 pm

Don't forget to get some beers ready for March Mashness... whether seasoned homebrewer or novice, it's a great way to learn more about the craft of homebrewing.

BEER CHEESE SPREAD

Recipe by Jen Meyers

This dip is a quick, easy, and delicious party dish. Great option if you need to bring something along to a New Year's Eve party! You can literally whip it up in about 5 minutes. It is wonderful with crusty bread, pretzels, or crackers. The cheeses you use in this could be substituted with almost any variety; however, I've found that the sharper the cheese, the better (although I'd stay away from using blue-veined cheeses, I suspect those would be TOO intense). The beer should actually be something light in color and flavor... a basic American pilsner *gasp* will do fine.

Ingredients:

1 clove garlic
1 stick of butter, room temp/softened
8 oz of extra sharp cheddar, room temperature
8 oz of Monterey Jack, room temperature
about 1/3 to 1/2 bottle of beer
few pinches of salt, to taste (if needed)

In the bowl of a food processor, chop garlic clove until minced finely. Chop cheese into roughly 1" cubes and toss into food processor with butter and the 1/3 bottle of beer. Puree until everything comes together in a smooth paste; this may take a few minutes, as the cheese will have to incorporate fully into the mixture (this is why the cheese should be room temp). If the spread seems too thick, add a little more beer to get a nice rich but spreadable/dip-able consistency. Keep in mind that the spread will firm up a bit in the fridge because of the cheese and butter. Add a pinch or two of salt if needed, blend (whether or not you'll need salt and how much depends on how salty your cheese is to start with). Transfer to a lidded bowl and refrigerate at least 1 hr. The spread will keep a few days in a covered container in the refrigerator.

