

Oktoberfest Pork n' Beer Cheese

The following recipe and photography is courtesy of Graham R. and his dog, Carl. For more of their delicious food ventures, visit them on Instagram [@cookingwithcarrl](#).

Prep Time: 5 Minutes

Cook Time: 20 Minutes

Servings: 8

Ingredients

- 8 oz. softened cream cheese
- 1 ½ cup cheddar cheese
- 1 ½ cup mozzarella cheese
- ½ cup Oktoberfest or beer of your choice
- 2 teaspoons Heinen's Sweet & Smokey Seasoning
- 3 tablespoons pork panko or breadcrumbs
- 1 teaspoon hot sauce

Instructions

1. Preheat oven to 350°F. I'm warning you in advance, this stuff will go fast and everyone will be begging for more. Double or triple the recipe as needed!
2. Stir together the softened cream cheese until smooth. Mix in all of the cheddar, 1 ¼ cup of the mozzarella, hot sauce and Sweet & Smokey Seasoning. Stir until well mixed.
3. Slowly add in the delicious beer and stir until everything is well mixed. The remainder of the beer is for the chef, Prost! Pour the mixture into a cast-iron skillet or baking dish. Top with the remaining cheese and pork panko. The pork panko adds a crunch and flavor that takes this dish over the top! If you can't find pork panko, crunched pork rinds are a great alternative. Bread crumbs work fine too!
4. Bake for 20 minutes. While you wait & salivate at the smell of your bubbling beer cheese, start to prepare the sides! Soft pretzels & broccoli are two dippers that we always have on paw while making this dreamy cheese. Anything you can dip will be a great addition to this appetizer! Enjoy!

