

Appetizer

Harbour House Potted Cheese

The name says more about the state of mind of the creator than this tangy spread's resemblance to the original English version...

- 1 lb. Assorted cheeses (cut into small pieces)
- 1 Bottle of beer
- 2+ Tbsp Hot Horseradish
- 2+ Tbsp Prepared Tomato Chili Sauce
- 1 Tbsp Prepared Dijon Mustard
- ½ Tsp Hot Chili Pepper Flakes
- ½+ Tsp Garlic Power

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METHOD

Place the cheese in a food processor and add about 6oz of beer. Reserve the remaining beer to create desired consistency or a chef's reward. Allow the mixture to blend for several minutes.

Slowly add all the other ingredients in the order noted, adjusting the taste.

In general the longer the blending the smoother the result. Special request... This recipe has grown and evolved with each "vintage". You will experience a new taste sensation with each batch, depending on what cheeses you have in the cheese drawer of your fridge. For my palate, a little blue cheese and darker beers improve the flavour. Please send your improvements to ryan@harbourhousehotel.ca

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