

Wisconsin native and IBEW Education Department Director Jan Schwingshakl is a Green Bay Packers fan, of course, but she is no cheesehead. Still, she loves her Wisconsin cheddar, which she uses in the Raspberry Cheese Spread recipe in the IBEW cookbook.



Wisconsin Cheese Anyone?

This recipe was sent in by retired Cleveland Local 38 member Gene Andrews. You can find this recipe and more by ordering your very own copy.

RASPBERRY CHEESE SPREAD

- 1 8-ounce package cheddar cheese, cubed
- 1/2 teaspoon ground mustard
- 4 ounces (half package) cream cheese
- 1/4 teaspoon cayenne pepper
- 1/2 cup Wild Raspberry Ale*
- 2 tablespoons Smuckers Simply Fruit Raspberry jam
- 1 teaspoon Worcestershire sauce
- Fresh parsley for garnish
- 1 teaspoon chili powder

Combine all ingredients except parsley in a food processor. Blend until smooth. Refrigerate at least three hours. Garnish with parsley. Serve with crackers.

*Wild Raspberry Ale is produced by Great Divide Brewing and is available at World Market. May be substituted with any quality flavored ale.

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