

Carli's Bee Cheese - A Zesty Spread That'll Steal the Show at Any Party

Carli's Bee Cheese - A Zesty, Creamy Spread That'll Steal the Show



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

10 oz sharp cheddar cheese, grated
6 oz butter, softened
2 tbsp sherry
1 tbsp horseradish
1 garlic clove, minced
2 tbsp chopped Italian flat leaf parsley (optional, for garnish)

DIRECTIONS

- 1.** Grate the : Cheese: Start with freshly grated sharp cheddar for best melt and mix.
- 2.** Mix the : Ingredients: In a mixing bowl, combine cheddar, softened butter, sherry, horseradish, garlic, and parsley (if using). Blend until smooth and spreadable.
- 3.** Pack : It Up: Scoop the mixture into a cheese crock, ramekin, or jar. Press down to remove air pockets.
- 4.** Let : It Chill: Refrigerate for at least 2 days to allow the flavors to develop. Trust us-it's worth the wait.
- 5.** Serve and : Enjoy: Bring to room temperature before serving with crackers, veggies, or pretzels.

SWAPS & NOTES

Cheese : Use a really sharp or even extra sharp cheddar for maximum impact.

Horseradish : Go for the refrigerated kind for best flavor-adjust the amount to your spice level.

Sherry : Dry sherry is ideal, but white wine or brandy can work in a pinch.

Butter : Let it soften fully for a smoother blend.

TIPS FOR SUCCESS

Use a hand mixer if needed to get everything super smooth.

Let it rest for a full two days-this is a flavor that deepens over time.

Double the batch for holidays and gift a jar-it's a conversation starter!

