**October**

**Ooey, Gooey, Cheese!**

**Chocolate Cheese Cups**

Yields 3 dozen

20 min preparation, 30-35 min baking time

Cream Cheese Mixture

1-8oz package cream cheese

1 egg

1/3 cup sugar

Pinch salt

6oz chocolate chips

Chocolate Batter

3 cups flour

2 cups sugar

½ cup cocoa

2 tsp. baking soda

1 tsp. salt

2 cups water

2/3 cups cooking oil

2 Tbsp. vinegar

2 tsp. vanilla

Instructions

* Combine first 4 ingredients (from cream cheese mixture) and stir in chocolate chips.
* In another bowl, sift dry ingredients, then add remaining ingredients.
* Place paper baking cups in muffin tins and fill half full with chocolate batter. Top with one heaping teaspoon of the cream cheese mixture.
* Sprinkle with slivered almonds and sugar.
* Bake at 350F for 30-35 min.

**Beer Cheese Dip**

Makes 10

15 min prep time and 15 min cook time

Ingredients

4 oz mushrooms

1 clove garlic, minced

1 small onion, minced

¼ cup butter

10 oz sharp cheddar cheese, grated

1 Tbsp. Worcestershire sauce

1 tsp. dry mustard

½ cup light beer (or lager)

8 oz cream cheese

1 loaf pumpernickel bread

1 loaf sourdough or Italian bread

Instructions

* Chop onions and mushrooms in a food processor.
* Sauté mushrooms, garlic and onion in butter until tender. Add cheddar cheese, cream cheese, Worcestershire sauce, dry mustard, and beer.
* Stir until blended and heated through (do not boil).
* Serve warm with bread for dipping.

Notes

* This recipe came from a community cookbook. It originally did not call for the dip to be heated, but I think it is much better this was.
* Can also serve with tortilla chips, crackers or pretzels.

**Pumpkin Gooey Butter Cake**

5 min prep time, 40-50 min cook time

Cake

1 box package yellow cake mix

1 egg

8 tablespoons butter melted

Filling

15- ounce can of pumpkin

8- ounce package cream cheese softened

3 eggs

1 teaspoon vanilla

8 tablespoons butter melted

16- ounce box powdered sugar

2 tsp pumpkin pie spice

Instructions

* Preheat oven to 350 degrees.
* Combine the cake mix, egg, and butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 by 9-inch baking pan.
* In a large bowl, beat the cream cheese and pumpkin until smooth.
* Add the eggs, vanilla, and butter and beat together until combined.
* Add the powdered sugar and pumpkin pie spice – mixing well.
* Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes. Do not over bake as the center should be a little gooey.
* Serve with whipped cream.

**Cheesy Meatballs**

Makes 50

Ingredients

1 lb ground beef

¼ cup dry bread crumbs

1 egg

1 cup (4 oz.) shredded Cheddar cheese

½ tsp salt

1 tsp chili powder

¼ tsp pepper

Instructions

* Preheat oven to 350F.
* In a large bowl, combine all ingredients; blend well. Shape into 1-inch balls.
* Place in a shallow 15X10 inch shallow baking dish and bake for 10 to 12 minutes.
* Serve hot, on toothpicks.

**Ruthann’s French Onion Soup Casserole**

Ingredients

5 sweet onions (medium) thinly sliced

4 Tbsp. butter

8 oz. grated Gruyere cheese

4 sprigs thyme

½ French baguette (sliced)

1 Tbsp. flour

1 tsp. parsley

1 ½ cups beef stock

¼ cup dry white wine

1/8 tsp pepper

½ tsp salt

½ tsp olive oil for pan

Instructions

* Sauté onions in butter with thyme sprigs on medium high until caramelized.
* Add the flour, stirring until incorporated.
* Add wine, stock, parsley, salt and pepper. Simmer approximately 30 min. In the meantime, toast the bread slices.
* Remove thyme stems from thickened onions.
* Spread first layer of bread slices in oiled 3 quart baking dish. Spoon onion mixture over and spread second layer of bread. Sprinkle cheese over all.
* Cover with foil and bake 30-40 minutes then uncover and brown top under broiler.

**Swiss Cheese Beer Soup**

Serves 4

Ingredients

2 cups Progresso™ reduced-sodium chicken broth

2 cups half-and-half

¼ cup all-purpose flour

¼ teaspoon pepper SAVE $

1 cup shredded Swiss cheese (4 oz.)

1 cup beer

Instructions

* In medium saucepan, combine broth and half-and-half. Add flour and pepper; blend well with wire whisk. Cook and stir over medium heat until bubbly and thickened.
* Stir in cheese. Cook and stir 2 to 3 minutes or until cheese is melted. Stir in beer. Cook until thoroughly heated. If desired, sprinkle individual servings with chopped fresh parsley.

**Irish Beer Cheese Soup**

Serves 10

Ingredients

1 large onion, peeled and chopped

2 cloves garlic, minced

1 Tbsp. butter, or bacon grease

2 bottles Harp Irish Style Lager (12-ounce bottles)

32 ounce chicken broth

14 ounces Irish cheese, shredded (Dubliner, Irish Cheddar, Skellig, etc.)

14 ounces low-fat cream cheese, cut into cubes

2 Tbsp. cornstarch, or arrowroot powder

2 Tbsp. Dijon mustard

Garnishes: crumbled bacon, and chives

Instructions

* Set a large sauce pot over medium heat. Add the butter, onions, and garlic, and sauté for 3-5 minutes. Scoop the softened onions into the food processor (or blender) and add one cup chicken broth. Puree the onions and broth until completely smooth.
* Pour the onion mixture back into the sauce pot, and add the remaining broth and both bottles of beer. Bring to a boil, then lower the heat.
* Toss the shredded Irish cheese with cornstarch. Add the shredded cheese, cream cheese, and Dijon mustard to the broth. Whisk to melt the cheese and break up the cream cheese cubes. Whisk until the soup is completely smooth and slightly thickened, about 10 minutes. (Do not boil the cheese! Lower the heat if needed.)
* Taste, then salt and pepper as needed. Serve as-is, or garnish with bacon and chives if desired.

Note

The beer broth will foam up quite a bit when boiling. Make sure to use a large pot so it doesn't boil over.

**Parmesan Crisps**

Makes 1 dozen

Ingredients

4 oz. Parmesan cheese, shredded works best (or fresh grated, not jar processed)

1 Tbsp. flour

Pepper, to taste

Optional – thyme, Italian seasoning, red pepper flakes, etc.

Instructions

* Preheat oven to 350F.
* Mix all ingredients well. Drop by tablespoons onto parchment lined cookie sheet. Tap with spoon into thin circle. Stir mix well between batches.
* Bake about 6 min until light golden. Cool 3 min then move to cooling rack.
* When completely cool, store between layers of parchment paper tightly sealed.
* Serve as a snack with marinara sauce, or as a garnish for soups, salads or vegetables.

**Smoky Beer Cheese Dip with White Cheddar**

Serves 12

Ingredients

2 Tablespoons butter

4 cloves garlic, minced

2 Tablespoons flour

1 cup beer

1 teaspoon Dijon mustard

2 cups grated extra sharp white cheddar cheese

2 cups grated sharp cheddar cheese

1 teaspoon smoked paprika

Instructions

* In a 6 inch cast iron pan over medium heat, melt the butter. Add in the minced garlic and cook until translucent. Stir in the flour and let cook for one minute.
* Reduce the heat and slowly stir in the beer and mustard. Simmer for 5 minutes and stir in the cheese until melted. Add in the smoked paprika and serve.

**Creamy Baked Double Cheese and Onion Dip (Gluten Free)**

Yields one 9-inch pie pan

Ingredients

8 ounces cream cheese, softened (light is okay, I used TJ’s Soft Spreadable Light

1 cup mayonnaise (light is okay, I used Best Foods Light Mayo)

6 to 8 ounces grated cheese, divided (I used 7-ounces Blarney Castle Gouda, use your favorite cheese)

1 medium/large sweet Vidalia onion, peeled and diced (about 1 heaping cup)

1 teaspoon ground black pepper, or to taste

1/2 teaspoon salt, or to taste

1/4 teaspoon cayenne pepper, optional and to taste

Instructions

* Preheat oven to 350F. Spray a 9-inch pie dish (or 1o-inch, or similar-sized oven-safe baking dish) with cooking spray; set aside.
* In a large bowl, add all ingredients (except reserve about 1/2 cup cheese to be sprinkled on top) and stir to combine.
* Turn mixture out into prepared dish, smoothing the top lightly with a spatula.
* Evenly sprinkle reserved 1/2 cup cheese over the top.
* Bake for about 45 to 50 minutes, or until top is golden browned, bubbly, and dip is done to your liking (I baked for 47 minutes). Allow dip to cool momentarily before serving.
* Dip is best warm and fresh, but extra will keep airtight in the refrigerator for up to 5 days. Gently re-heat in micro before serving leftover portion.
* Serving Suggestions – chips, bread, crackers, bagel chips, pita chips, Fritos Scoops, mini toasts, carrot sticks, celery sticks, cucumber sticks, zucchini sticks, jicama, bell pepper wedges, mushrooms, your favorite crudites, or eat by the spoonful.

**Crab Shack Dip**

Makes ~3 ½ cups (6-8 servings)

Ingredients

½ (8-oz) package cream cheese, softened

½ cup sour cream

2 Tbsp. mayonnaise

¾ tsp seasoned salt

¼ tsp paprika, plus additional for garnish

2 cans (6-oz each) crabmeat, drained and flaked

½ cup (2-oz) shredded mozzarella cheese

2 Tbsp. minced onions

2 Tbsp. finely chopped green bell pepper

\*Salt and Pepper to taste

\*1 tsp hot sauce

\*1 tsp dried thyme

Instructions

* Preheat oven to 350F.
* Combine cream cheese, mayonnaise, seasoned salt and ¼ tsp paprika in a medium bowl; stir well until blended and smooth. Add crabmeat, cheese, onion and bell pepper; stir until blended. Spread in a small (1-quart) baking dish.
* Bake 15 to 20 min or until bubbly and top is beginning to brown. Garnish with additional paprika and parsley; serve with tortilla chips.

Note

\*These ingredients were not in the original recipe, but were added by the submitter of this recipe for the October 2019 Cooks and Books meeting.