

## Beer-Pretzel Ball

Serves 12 to 15

You'll need just a cup of beer for this cheese ball, but buy a six-pack or a case; it's not redundant to eat this pretzel-covered beer-spiked snack with a frosty mug of beer.

- 4 cups shredded Swiss cheese
- 5 cups shredded sharp white cheddar cheese
- 5 ounces cream cheese, softened
- 2 tablespoons chopped shallots
- 1 cup ale, such as Bass
- ½ teaspoon Worcestershire sauce
- ¼ teaspoon coarse salt
- Dash hot sauce, such as Frank's RedHot
- 4 ounces pretzels, crushed, for coating
- Crackers or thick pretzels, for serving

Using a stand mixer or a bowl and a spatula, mix together the Swiss, cheddar, cream cheese, shallots, beer, Worcestershire sauce, salt, and hot sauce. Form the mixture into a ball and cover with plastic wrap. Refrigerate for at least 2 hours or overnight.

Before serving, roll the cheese ball in the pretzels to coat.

Serve with crackers or thick pretzels.