**PC Pi(ls)mento Cheese**

**Ingredients**

* 1 pound sharp orange cheddar cheese
* One 4-ounce jar diced pimentos, drained
* 2 garlic cloves
* 1 tablespoon Worcestershire sauce
* ½ teaspoon kosher salt
* 1 teaspoon smoked paprika
* 2 teaspoons hot sauce
* ½ cup PC Pils

**Instructions**

1. Cut the cheese into small chunks and put into the bowl of a food processor. Add the garlic, Worcestershire sauce, salt, paprika, and hot sauce to taste and process just until it starts to break up and form a paste. Scrape down the sides of the bowl, then start the food processor and drizzle in the PC Pils, and incorporate the pimentos until the mixture is smooth and creamy, Scrape the beer cheese into a container, cover, and refrigerate for 2 hours, or until the cheese is firm and the flavors have melded.
2. Serve cold. The beer cheese will keep, covered, in the refrigerator for 1 week.