

MARIO'S OLD STYLE – BEER-BATTER CHEESE BREAD

Ingredients:

- 8 ounces Gruyere cheese, 4 ounces shredded and 4 ounces cut into 1/4-inch cubes
- 3 cups all-purpose flour
- 3 tablespoons sugar
- 4 teaspoons baking powder
- 1 ½ teaspoons salt
- ½ teaspoon pepper
- 1 (12-ounce) bottle of Old Style Beer
- 4 tablespoons unsalted butter, melted

Cooking Instructions:

1. Adjust oven rack to middle position and heat oven to 375 degrees. Grease 9 by 5-inch loaf pan.
2. Combine shredded and cubed cheese, flour, sugar, baking powder, salt, and pepper in large bowl. Stir in beer and mix until well combined. Pour into loaf pan, spreading batter to corners. Drizzle melted butter evenly over top of batter.
3. Bake until deep golden brown and toothpick inserted into center of loaf comes out clean, 45 to 50 minutes. Cool bread in pan for 5 minutes, then turn out onto rack. Cool completely and slice as desired.

MANGIA – MANGIA TIME!

Submitted by:

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