



»»» NORTH FORK LAGER & SMOKED CREAM CHEESE ««« BEER & RECIPE PAIRING

PREP TIME »»» 5 MIN

TOTAL TIME »»» 1.5 HRS

INGREDIENTS »»

- »» 8 oz block of cream cheese
- »» 1 tbsp honey

- »» Seasoning of choice (we prefer Meat Church BBQ Holy VooDoo or Honey Bacon BBQ)
- »» North Fork Lager to enjoy alongside the delicious appetizer



INSTRUCTIONS »»

1. Cust cross-hatch pattern on top of cheese block
2. Coat all sides of cheese with seasoning
3. Place cheese on cooking sheet. Smoke for 90 minutes at 180 degrees (Traeger preferred)
4. Pull off smoker and move cheese to serving tray.
5. Drizzle with honey and serve with a fresh, crisp baguette and crackers

Best enjoyed freshly warm and alongside the perfectly paired SIP NW Double Gold Medal Winning American Lager, North Fork.