

Beer Bread

Ingredients

1 Tbsp olive oil	3 Tbsp sugar
½ c chopped onion	1 tsp kosher salt
1 garlic clove, minced	2 tsp baking powder
¼ tsp black pepper	1 c shredded Manchego or Monterrey Jack cheese
3 c flour	12 oz beer, Budweiser or Dos Equis are good
	2 Tbsp butter, melted and divided

Directions

Preheat oven to 375 degrees. Heat oil in a small fry pan over medium heat. Cook onion for 10 minutes, stir in pepper and garlic for 1 minute more; set aside. Combine flour, sugar, salt and baking powder in a large bowl stirring with a whisk. Make a well in mixture and add onion, cheese and beer, stirring until moist. Spoon batter into a loaf pan sprayed with cooking spray. Drizzle 1 T of butter over the top, and then bake for 35 minutes. Drizzle remaining 1 T of butter over batter and bake about 25 minutes more, until golden brown and toothpick comes out clean. Cool 5 minutes, then remove to a rack to cool completely. Serves 12-16 slices.

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