Oktober Grazing Board

WHAT YOU'LL NEED:

- Soft pretzels or pretzel bites
- Hasselback brats
- Mini schnitzel sliders
- Deutsche Küche Herbs of the Alps Potato Sticks
- Green apples, thinly sliced
- Radishes, halved or quartered
- Cornichons or small dill pickles
- Sauerkraut
- German-style red cabbage
- Spicy brown mustard
- Whole-grain mustard
- Something Sweet
- Apple strudel
- Powdered sugar, for serving

SMALL BATCH BEER CHEESE

- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- ½ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon smoked paprika
- Pinch of salt
- ½ cup whole milk
- ⅓ cup lager or Oktoberfest-style beer
- 1½ teaspoons Dijon mustard
- ½ teaspoon Worcestershire sauce
- 1¼–1½ cups freshly shredded sharp cheddar cheese

1. Melt the butter in a small saucepan over medium heat. Whisk in the flour, garlic powder, onion powder, smoked paprika, and salt. Cook for about 1 minute.
2. Slowly whisk in the milk, followed by the beer. Add the Dijon and Worcestershire and continue cooking for 2–4 minutes, stirring frequently, until slightly thickened.
3. Remove from the heat. Add 1¼ cups cheddar, a little at a time, stirring until completely smooth. If you want a thicker, cheesier dip, add the remaining ¼ cup. If it becomes too thick, add a splash of milk or beer until it reaches a smooth dipping consistency.

HOW TO ASSEMBLE

- Start by placing your warm beer cheese slightly off-center on a large serving board. Add small bowls of the mustards, sauerkraut, and red cabbage around it.
- Arrange the warm pretzels, Hasselback brats, and schnitzel sliders as the main sections of the board. These are your larger anchor foods, so give them plenty of room.
- Pile the Herbs of the Alps potato sticks directly onto the board for a crunchy element. Add green apple slices, radishes, and pickles throughout to break up the heavier foods and add plenty of color.
- Warm the apple strudel according to the package directions, cut it into smaller pieces, and finish with a dusting of powdered sugar. Add it to one section of the board just before serving.
- Serve everything while the pretzels, brats, schnitzel, strudel, and beer cheese are still warm.