

Recipes



[Home](#) - [Recipes](#) - [Pictures](#) - [Products](#)
[Catering](#) - [Menu & Prices](#) - [Bulk Item Menu](#)

[Awards](#) - [About](#)
[Links](#) - [Fund Raiser](#)

Johnny's Cheezy Beer Bread

[Printable Version](#) (Adobe Reader is needed)



Makes 2 loaves

6 cups self rising flour
1 cup sugar
2 cans of beer
Pinch salt
1 stick butter - melted
2 cups shredded cheddar cheese
Sliced fresh jalapenos

Directions:

Mix all ingredients with a fork until just well mixed.

Pour into buttered loaf pans & top with sliced jalapenos. Sprinkle a lil' sugar on top and bake @ 350* for 40-45 minutes. Brush generously with butter, and return to oven for another 10 minutes...or until toothpick comes clean. Remove from pan and serve while warm.

BBQ Bob's
Southfield, MI. 48076
248-557-3428

© 2005 R&R WEB DESIGN, All Rights Reserved
Composed and maintained by

R&R Web Design