BEER CHEESE & SLICED BAQUETTE

6 inch baguette

1/3 CUP HEAVY CREAM

2 t ALE OR PILSNER

3 OUNCES SHREDDED CHEDDAR CHEESE

1.66 OUNCES CREAM CHEESE (SOFTENED & CHOPPED)

¼ t SALT

SLURRY = 1 t CORN STARCH + 1 t COLD WATER

IN MEDIUM SAUCE PAN

BOIL BEER & CREAM, THEN ADD CREAM CHEESE A LITTLE AT A TIME UNTIL ALL CHEESE IS INCORPOTRATED, STIR VIGOROUSLY

ADD SLURRY, STIR VIGOROUSLY

ADD CHEDDAR, STIR VIGOROUSLY

ADD SALT, STIR

BALSAMIC DRESSING (batch for 32 people)

HONEY 2.5 lbs

1/6th CUP BALSAMIC VINEGAR

6 oz CANOLA OIL

IN MEDIUM MIXING BOWL, USING WHISK, MIX HONEY AND VINEGAR, SLOWLY ADD OIL (WHILE WHISKNG) UNTIL EMULSIFIED

CHOCOLATE TORTE

1/2 CUP AP FLOUR

3 oz GRANULATED SUGAR

1 oz UNSWEETENED COCOA

1/2 t GROUND ESPRESSO

1/2 t BAKING SODA

1/8 t SALT

1/4 CUP BUTTER

3 oz SOUR CREAM

1/2 EGG

½ t VANILLA

FUDGE GLAZE (batch for 32 people)

2 CUP WHIPPING CREAM

1 CUP GRANULATED SUGAR

2 oz BUTTER

2 T CORN SYRUP

1 & 1/3RD CUP CHOCOLATE CHIPS

3 cups CHOPPED HAZELNUTS (TOASTED)

2 t VANILLA