

**Cheddar Chive Beer Bread** (Crowd Favorites, Sides)

- 1 package Classic Vermont Beer Bread
- 2 Tbsp of Halladay's Harvest Barn Garlic Chive Dip & Seasoning Blend
- 1 cup of grated cheddar cheese to dry contents of Classic Beer Bread mix, before adding beer.
- 1 (12 oz) can or bottle of beer or club soda
- ½ stick butter, melted

Preheat oven to 350°F. Pour Classic Beer Bread mix into a bowl. Add beer or club soda then stir to incorporate ingredients. Pour batter into a greased loaf pan, add melted butter to the top. Bake for 50 to 55 minutes, until crust is golden, and a toothpick inserted in the middle comes out clean.