



Cheddar ALE BOWL WITH WINGS & THINGS

A garlic-butter seasoned loaf is hollowed, baked, and filled with cheesy cheddar ale sauce. Served with curly fries and wings for dipping.

FEATURED ON
KING'S HAWAIIAN
ORIGINAL ROUND
BREAD



SERVING SIZE: 1/8th bread bowl (1 shareable bowl)
YIELD: 24 servings (3 shareable bowls)

INGREDIENTS

3 each	King's Hawaiian Original Round Bread, hollowed out to form a shallow bowl
6 tablespoons	Unsalted butter
3 tablespoons	Garlic powder
3 tablespoons	Italian seasoning
1 1/2 teaspoons	Kosher salt
9 cups	Cheddar Ale Sauce (subrecipe)
3/4 cup	White cheddar cheese
3 tablespoons	Chives, minced
16 cups	Curly fries, deep-fried per package instructions
48 pieces	Buffalo wings, cooked per package instructions

BUILD IT!

Prepare each bowl to order as follows:

- 1 Place a hollowed King's Hawaiian Original Round Bread loaf on a parchment-lined baking sheet. Brush on all surfaces with 2 tablespoons melted butter, and sprinkle evenly with 1 tablespoon garlic powder, 1 tablespoon Italian seasoning, and 1/2 teaspoon kosher salt.
- 2 Toast bowl in a 425°F oven for 5 to 7 minutes until interior of bread is golden and toasted. Remove and let cool for about 5 minutes to firm up a bit.
- 3 Ladle 3 cups hot Cheddar Ale Sauce into bowl and top with 1/4 cup shredded white cheddar cheese and 1 tablespoon minced chives.
- 4 Serve bowl with 4 cups curly fries and 12 buffalo wings alongside for dipping.



CHEDDAR ALE SAUCE

SERVING SIZE: 3 cups per shareable bowl (approx. 1/3 cup per serving)

YIELD: 24 servings, or 3 shareable bowls

INGREDIENTS

9 tablespoons	Unsalted butter
3/4 cup	AP flour
3 3/4 cups	Kölöch ale
1 1/2 cups	Heavy cream
3 teaspoons	Dijon mustard
3 teaspoons	Onion powder
1 1/2 teaspoons	Garlic powder
3/4 teaspoon	Cayenne pepper
12 cups	Sharp cheddar cheese, shredded
3/4 teaspoon	Kosher salt

MAKE IT!



- 1** In a medium pot over medium-high heat, melt butter. Add flour and cook, stirring constantly for 1 to 2 minutes to make a roux.
- 2** Deglaze pot with a Kölöch ale, then whisk in heavy cream, mustard, onion powder, garlic powder, and cayenne.
- 3** Add shredded cheese and stir frequently until cheese is fully melted and smooth.
- 4** Whisk in salt and hold hot for service.



Enjoy!

