



BEER CHEESE PRETZEL DIP

This is not your average bar snack. Start by whisking up a buttery, spiced roux with garlic, mustard and a kick of cayenne. Add your favorite beer and creamy milk, then melt in a rich blend of sharp cheddar and nutty Dubliner cheese. The result? A velvety, bold beer cheese dip with just the right balance of heat and tang. Finish with a sprinkle of smoked paprika and fresh parsley and serve it hot with soft, golden Bavarian pretzel sticks. Perfect for game day, happy hour, or anytime you're craving serious comfort food.

Yield: 1 dip



INGREDIENTS

RICH'S BAVARIAN PRETZEL STICK (#35377)

1 C	Unsalted butter
3 tbsp.	All Purpose Flour
1/2 tsp.	Garlic powder
1 tsp.	Dijon mustard or mustard powder
1 tsp.	Worcestershire sauce
1/8 tsp.	Cayenne Pepper
1 C	beer
3/4 C	Whole milk
1 C	Dubliner cheese, shredded
2 C	Yellow cheddar cheese, shredded
Salt & pepper to taste	

DIRECTIONS

- 2 In a medium saucepan, melt the butter over medium heat. Whisk in the flour, garlic powder, Dijon mustard (or mustard powder), Worcestershire sauce and cayenne pepper (or smoked paprika). Cook for about 30 seconds, whisking constantly
- 3 Slowly whisk in the beer and allow the mixture to thicken slightly. Then whisk in the milk and continue to cook
- 4 Once the milk is hot, stir in the shredded Dubliner and cheddar cheeses until fully melted and smooth

- 5 Add salt and pepper to taste. Top with a pinch of cayenne or smoked paprika and chopped parsley.
- 1 Prepare Bavarian Pretzel sticks per handling instructions
- 6 Serve dip warm with hot Bavarian pretzel sticks