

Beer Cheese Dip

Looking for a delicious way to fire up your appetizer menu?

Merkts® Beer Cheese is transformed into an irresistible warm & cheesy dip (when it's blended with a touch of milk, red pepper flakes, garlic & onion powder and fine chopped scallions). Paired with a warm, salted soft pretzel, this flavorful combination provides endless noshing.

INGREDIENTS:

3, 5# containers	Merkts® Beer Cheese
2 ¼ C	milk, whole
1½ Tbsp	garlic powder
1½ Tbsp	onion powder
2 tsp	red pepper flakes
1 C	scallions, minced
48 each	soft pretzel, salted, warmed

METHOD:

1. Place the full containers of Merkts® Beer Cheddar & the milk in a double boiler (or in an electric bain-marie) and gently heat to fully melt the cheese. Add the garlic powder, onion powder & red pepper flakes and whisk to evenly combine. Hold warm for service.
 - a. Refrigerate and reserve cold (CCP 35-38°F) any Beer Cheese Dip, not being used for service.
2. **For 1 order:** Ladle 4 oz. warm Merkts® Beer Cheese dip into a serving bowl. Sprinkle 1 tsp scallions over the dip. Serve 1 warm soft pretzel alongside the dip.
3. Repeat for remaining orders as needed.

PORTIONS: 48

SERVING SIZE: 4 oz. dip & 1 soft pretzel

