



Pub Dip Trio

NEW

Bier Cheese Dip, Ale House Mustard, & Creamy Pickle Dip served with Lamb Weston® Seasoned 5/16" Thin Regular Cut Beer Battered Recipe (45Q)

INGREDIENTS

Bier Cheese Dip

227 grams Cream cheese, softened

227 grams Gouda

454 grams Cheddar

340 grams Brown ale

1 red pepper, minced

1 onion, minced

15 ml. Dijon

5 grams Oregano

5 grams Paprika

Pub Mustard

118 mL yellow mustard seeds

118 mL brown mustard seeds

237 mL mustard powder

237 mL brown ale

473 mL water

237 mL apple cider vinegar

59 mL honey

237 mL stone ground mustard

Creamy Pickle Dip

710 mL Dill pickles, finely diced

237 mL Pickle juice

473 mL Sour cream

237 mL Cream cheese, softened

118 mL White vinegar

59 mL Fresh dill

Salt and pepper to taste

DIRECTIONS

Bier Cheese Dip

1. Grate cheese, whip in food processor with cream cheese.
2. Combine red pepper, onion, garlic, and beer in sauté pan and cook until vegetables are tender and beer is slightly reduced.
3. Add cheese mix along with other ingredients. Blend until smooth and well combined.
4. Serve with your choice of Lamb Weston® fries.

Pub Mustard

1. Toast mustard seeds in sauté pan.
2. Pulse in spice grinder till cracked but not powdered.
3. Mix the toasted seeds with the remaining ingredients cover and allow to sit overnight.
4. Whisk until well combined.

Creamy Pickle Dip

1. Combine everything but pickles, blend until smooth.
2. Fold in pickles and adjust seasoning to taste.

Yield

2 portions