



## Pub Dip Trio

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

- 16 oz. Cream cheese, softened
- 8 oz. Gouda
- 16 oz. Cheddar
- 12 oz. Brown ale
- 1 Red pepper, minced
- 1 Onion, minced
- 1 tbsp. Dijon
- 1 tsp. Oregano
- 1 tsp. Paprika

#### Pub Mustard

- 1/2 cup Yellow mustard seeds
- 1/2 cup Brown mustard seeds
- 1 cup Mustard powder
- 1 cup Brown ale
- 2 cups Water
- 1 cup Apple cider vinegar
- 1/4 cup Honey
- 1 cup Stone ground mustard

#### Creamy Pickle Dip

- 3 cups Dill pickles, fine dice
- 1 cup Pickle juice

2 cups Sour cream  
1 cup Cream cheese, softened  
1/2 cup White vinegar  
1/4 cup 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