



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

- 227 grams Cream cheese, softened
- 454 grams Gouda
- 227 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, fine dice
- 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