

CHEESY ONION LAGER DIP



INGREDIENTS

1 large yellow onion, sliced thin
(approximately 1 ½ cups)
3 Tbsp. unsalted butter
1 tsp salt
1 tsp garlic powder
1 tsp paprika
1 tsp ground mustard
1 tsp sugar
½ tsp cayenne
1 cup Yuengling Lager
¾ cup sour cream
¾ cup mayonnaise
8 oz. shredded cheddar
8 oz. shredded gruyere
4 oz. shredded parmesan
1 Tbsp. fresh chive, minced

INSTRUCTIONS

Preheat the oven to 400°F.

Melt the butter in a skillet over medium-low heat and add the onions and seasonings. Stir frequently until onions are soft and translucent, about 25 minutes. Add the Yuengling Lager and bring to a boil. Reduce the heat to a simmer and stir occasionally until all of the beer has evaporated, 30–35 minutes. Remove onions from pan and cool slightly.

In a large bowl, mix together the sour cream, mayonnaise, cheddar, gruyere, and onions. Spray an 8x8 baking dish with cooking spray and transfer the mixture to the dish. Top with the shredded parmesan and bake, uncovered, for 20–25 minutes and the top is golden brown. Let cool for 15 minutes then top with chives. Serve with crostini or baked pita chips.



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SHERYL YUENGLING

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Yuengling
★ TRADITIONAL ★
LAGER