



INGREDIENTS

- 1 bunch broccoli, cut into florets
- 3 Tbs unsalted butter
- ½ c onions, finely chopped
- 2 tsp garlic, minced
- 1 lb Ricotta cheese
- ½ c Yuengling® Premium
- ¼ c sour cream
- ½ tsp kosher or sea salt
- ¼ tsp white pepper, freshly ground
- Chopped chives, if desired

Page 1

Yuengling BROCCOLI & CHEESE SAUCE

DIRECTIONS

1. Steam broccoli in salted water until tender, about 4 minutes (can also be steamed in microwave). Keep warm.
2. Melt butter over medium heat. Cook onion and garlic until softened. Stir in Ricotta cheese, Yuengling® Premium, and sour cream until smooth and heated thoroughly. Add salt and pepper. Taste for seasoning and re-season, if necessary.
3. Serve over broccoli garnished with chives.

Page 2

