



Gameday Lager-Braised Chili Cheese Dog

4 all beef hot dogs
4 potato hot dog buns
3 Tbsp. green onions

BEER CHILI

1 lb. ground beef
1 lb. Italian sausage, ground
½ cup yellow onion, diced
1 Tbsp. garlic, minced
¼ cup chili powder
1 Tbsp. cumin
2 tsp smoked paprika
Pinch red pepper flake
2 cups Yuengling Lager
2 cups water
Salt to taste

GOLDEN PILSNER BEER CHEESE

2 Tbsp. butter
¼ cup yellow onions, minced
¼ cup all-purpose flour
½ cup whole milk
12 oz Yuengling Golden Pilsner
1 Tbsp. whole grain mustard
½ tsp cayenne
8 oz smoked gouda cheese, grated
8 oz sharp cheddar cheese, grated

BEER CHILI

Combine all and let simmer until meat is cooked throughout and has broken up in tiny pieces, at least one hour.

GOLDEN PILSNER BEER CHEESE

In a large saucepan, sweat onions in butter until translucent. Sprinkle flour on top and cook for one minute. Whisk in milk and beer and let simmer until it thickens, 8–10 minutes.

Stir in remaining ingredients as listed, stirring each addition until melted before adding the next.

Serve warm.

Yuengling
★ TRADITIONAL ★
LAGER

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