

From the Kitchen of Sheryl Yuengling



Oktoberfest Cheese Dip

2 Tbsp. unsalted butter	1 tsp salt
2 Tbsp. flour	1 tsp black pepper
1 cup Yuengling	1 tsp paprika
Oktoberfest	½ tsp cayenne pepper
½ cup whole milk	8 oz sharp cheddar cheese, shredded
1 tsp Worcestershire sauce	4 oz smoked Gouda, shredded
1 tsp Dijon mustard	
1 tsp garlic powder	

Melt the butter in a saucepan over medium-high heat and add the flour.

Whisk until combined and there are no lumps.

Add the beer, milk, mustard, Worcestershire, and seasonings and continue whisking until smooth and thickened.

Remove from heat and whisk in the cheese until everything has melted.

Yuengling
Oktoberfest
SEASONAL BEER

YUENGLING.COM/FOOD