



FOOD GROUP

# Craft Beer Cheese Dip

Menu Versatility | Convenient (no more adding beer in the kitchen!) | Packed Frozen in 5 lb. Pouches



This flavorful Beer Cheese Dip is created by blending creamy cheddar cheese with spices and an American amber ale. This dip is great paired with pretzels, fries and chips or served as a topper for burgers, fries, nachos, tater tots and much more.

**Packed  
in convenient  
boilable/steamable  
pouches for fast  
and easy  
preparation.**

Item Code	Product Description	Pack Size
75390	Craft Beer Cheese Dip	20# / 4 bags

*Let's Create Great Dishes Together!®*

## Chef Inspired - Customer Desired.

JTM dips are bold enough to stand up on their own, yet versatile enough to double as recipe ingredients in a number of attention-grabbing appetizer menu options. Try adding these recipe creations to your menu!



### BEER CHEESE SOUP

Yield: 15 servings (1 serving = 8 oz.)

Ingredients	Amount
Craft Beer Cheese Dip (75390), thawed	5 lbs.
Canola Oil	2 oz.
Carrots, diced 1/4"	16 oz.
Onions, diced 1/4"	16 oz.
Red peppers, diced	1 Tbsp.
Chicken Broth	1 qt.
Bacon, cooked/chopped	8 oz.
Scallions, diced small	2 bun.

#### Pre-Preparation

1. Heat Craft Beer Cheese Dip in a steamer or water bath for 25-30 minutes to 140°F for 15 seconds (HACCP Critical Control Point) and hold hot at 135°F until ready to serve.

#### Recipe Preparation Method

1. In a large stock pot, simmer carrots, onions, and peppers in oil until slightly caramelized and tender.
2. Add chicken broth to vegetables and bring to simmering point, cooking for approximately 10 minutes.
3. Add heated Craft Beer Cheese Dip to stock pot and blend well.
4. Portion 8 oz. of soup into bowl and garnish with diced scallions and chopped bacon prior to service.



### BEER CHEESE TOTS

Yield: 1 serving

Ingredients	Amount
Craft Beer Cheese Dip (75390), thawed	4 oz.
Tater Tots	6 oz.
Parsley, chopped	1 Tbsp.
Red Onion, diced	1 oz.
Tomatoes, diced	2 oz.
Jalapeño, sliced	1 Tbsp.
Avocado, sliced	4 oz.

#### Alternate Toppings:

- Chopped Bacon or Ham
- Smoked Sausage
- Roasted Peppers
- Fried Onion Strings

#### Pre-Preparation

1. Heat Craft Beer Cheese Dip in a steamer or water bath for 25-30 minutes to 140°F for 15 seconds (HACCP Critical Control Point) and hold hot at 135°F until ready to serve.

#### Recipe Preparation Method

1. Prepare tater tots according to manufacturer instructions (oven or fryer method) and place on serving platter.
2. Drizzle Craft Beer Cheese Dip over tater tots.
3. Top tater tots and Craft Beer Cheese Dip with parsley, onions, tomatoes, jalapeños and avocado.



### BEER CHEESE MAC CASSEROLE

Yield: 1 serving

Ingredients	Amount
Craft Beer Cheese Dip (75390), thawed	2 oz.
Cavatappi Pasta	6 oz.
Bacon, cooked/diced	1/2 oz.
Onions, cooked/diced small	1/2 oz.
Red Bell Pepper, cooked/diced small	1/2 oz.
Carrots, cooked/diced small	1/2 oz.
Salted Pretzels, chopped coarse	1 Tbsp.
Butter, melted	1 Tbsp.
Scallions, diced small	1 tsp.
Bleu Cheese, crumbled	1 Tbsp.

#### Pre-Preparation

1. In a large pot, cook cavatappi pasta to al dente in boiling water. Rinse with cold water to halt the cooking process and hold under refrigeration until ready for service.
2. Heat Craft Beer Cheese Dip in a steamer or water bath for 25-30 minutes to 140°F for 15 seconds (HACCP CCP) and hold hot at 135°F until ready to serve.
3. Blend chopped pretzel pieces and melted butter and hold until ready to serve.

#### Recipe Preparation Method

1. Add cavatappi pasta, Craft Beer Cheese Dip, bacon, onions, bell peppers, and carrots to sauté pan and cook 2-4 minutes or until all the ingredients are heated thoroughly.
2. Transfer to casserole dish or skillet and top with buttered pretzel pieces and place under broiler for 1 minute to toast crumbs.
3. Garnish with diced scallions and bleu cheese crumbles and serve.



### BEER CHEESE REUBEN

Yield: 1 servings

Ingredients	Amount
Craft Beer Cheese Dip (75390), thawed	3 ¼ oz.
Marble Rye Bread	2 slices
Corned Beef	4 oz.
Sauerkraut, drained	3 oz.
Swiss Cheese, sliced	2 slices

#### Pre-Preparation

1. Heat Craft Beer Cheese Dip in a steamer or water bath for 25-30 minutes to 140°F for 15 seconds (HACCP Critical Control Point) and hold hot at 135°F until ready to serve.
2. Preheat flat top or griddle to 350°F.

#### Recipe Preparation Method

1. With a nonstick spray, coat flat top or griddle evenly. Place marble rye bread slices on griddle and top it with Swiss cheese slices.
2. Sear corned beef and sauerkraut for 3 - 4 minutes and place over Swiss cheese.
3. Top with Craft Beer Cheese Dip.
4. Slice finished sandwich on a bias and serve.