

# Beer Cheese Base

Item #75250 | 4/5 lb. pouches



## Product Overview:

JTM's new beer cheese base provides a simple way for you to create your own signature item with the beer of your choice whether it's a local favorite or a national brand. Simply follow the steps below to start serving your customer beer cheese menu application.

## Key Features & Benefits:

- Packed in convenient boilable 5 pound bags (4 per case) that allows for simple preparation and great hold time with amazing flavor
- Product versatility - multiple menu applications, visit our website for quick pantry friendly recipes or add your own twist
- Product customization - add your own beer to create a custom and unique beer cheese experience
- Ease of preparation, full cooked

## General Heating Instructions:

1. **KEEP FROZEN**
2. Place sealed bag in a steamer or in boiling water.
3. Heat until product reaches serving temperature of 135 degrees.
4. **CAUTION:** Open bag carefully to avoid being burned.



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JTM Food Group  
200 Sales Avenue  
Harrison, OH 45030

800.626.2308  
JTMFoodGroup.com

# Preparation Instructions

Beer Cheese Base | #75250



## Custom crafted beer cheese dip in **3** simple steps:

### 1 Choose your beer.

From local favorites to national brands, year-round brews to seasonal options, the choices are endless.



### 2 Heat Beer Cheese Base



- Heat **5 lb. bag** of beer cheese base in a steamer or water bath for **25-30 minutes to 140°F** for 15 seconds (HACCP Critical Control Point).
- Portion entire 5 lb bag of beer cheese base into a 1/2 pan and hold hot on a steam table.

### 3 Add Beer of Choice



Add **12 oz. of desired beer** to heated beer cheese base and blend until beer is mixed evenly throughout base.

For more information, the recipes above or others, visit [jtmfoodgroup.com](http://jtmfoodgroup.com)

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