

Craft Beer Cheese

Item #75390 | 4/5 lb. pouches

JTM[®]

Product Overview:

This flavorful Beer Cheese Dip is created by blending creamy cheddar cheese with spices and New Belgium's Fat Tire 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.

Key Features & Benefits:

- Labor saving convenience compared to making from scratch
- On trend flavor with real craft American amber ale - New Belgium's Fat Tire
- Menu Versatility providing a compliment to appetizers, sandwiches, burgers, and entrees



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JTM Food Group
200 Sales Avenue
Harrison, OH 45030

800.626.2308
JTMFoodGroup.com

Recipe Ideas

Craft Beer Cheese Dip | #75390



Beer Cheese Reuben

Yield: 1 | Serving Size: 1 Sandwich

Ingredients:

3 oz JTM Craft Beer Cheese
2 slices Marble Rye Bread
4 oz Corned Beef
3 oz Sauerkraut, drained
2 slices Swiss Cheese

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 heated Craft Beer Cheese Dip.
4. Slice finished sandwich on a bias and serve.

Beer Cheese & Potato Soup

Yield: 1 | Serving Size: 1 Sandwich

Ingredients:

3 oz JTM Craft Beer Cheese
2 slices Marble Rye Bread
4 oz Corned Beef
3 oz Sauerkraut, drained
2 slices Swiss Cheese

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 heated Craft Beer Cheese Dip.
4. Slice finished sandwich on a bias and serve.

Beer Cheese Tots

Yield: 1 | Serving Size: 1 Sandwich

Ingredients:

3 oz JTM Craft Beer Cheese
2 slices Marble Rye Bread
4 oz Corned Beef
3 oz Sauerkraut, drained
2 slices Swiss Cheese

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 heated Craft Beer Cheese Dip.
4. Slice finished sandwich on a bias and serve.

For more information, the recipes above or others, visit jtmfoodgroup.com

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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