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 complement to appetizers, sandwiches, burgers, and entrées
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 Fat Tire® Beer Cheese Dip.
4. Slice finished sandwich on a bias and serve.

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