



Beer Cheese Dip

INGREDIENTS

2 tbsp Hy-Vee unsalted butter
1 tbsp Hy-Vee all-purpose flour
½ cup Hy-Vee 2%-reduced-fat milk
1 (1-oz.) envelope Hy-Vee ranch dip mix
1 (12-oz.) bottle dark lager beer
½ (32-oz.) box Hy-Vee smooth & cheesy loaf, cut into cubes
Fresh tomatoes, chopped, for garnish
Green onions, sliced, for garnish
Pretzels, for serving

PREPARATION

- 1** Melt butter in a medium saucepan over medium heat. Whisk in flour. Add milk and dip mix. Slowly add beer, whisking until combined. Bring to boiling; reduce heat. Simmer, uncovered, for 2 minutes.
- 2** Whisk in cheesy loaf until melted. Remove from heat and pour into serving bowl. Garnish with tomato and/or green onion, if desired. Serve immediately with pretzels.

NUTRITION FACTS

Calories: 80
Total Fat: 4g
Saturated Fat: 2g
Trans Fat: 0g
Cholesterol: 10mg

Sodium: 530mg
Carbohydrates: 6g
Fiber: 0g
Sugar: 2g
Protein: 4g