

RECIPE

Three Cheese Beer Dip



Ready in **20 minutes**

Ingredients

- ¾ cups beer (ale recommended)
- 6 oz cream cheese
- 1 ½ cups gruyere or fontina
- 1 ½ cups colby
- ½ tsp salt
- ½ tsp paprika, plus a pinch more for garnish
- ¼ tsp garlic powder
- 1 tsp fresh parsley, plus more for garnish
- Pretzels, bread cubes, raw veggies, and other salty snacks for serving

Preparation

1. **Heat the beer in a medium saucepan over medium high heat.**
2. Add the cream cheese and let it melt into the beer.
3. **In the meantime, grate the fontina and colby and add to the beer one at a time, whisking constantly to combine.**
4. **Remove from the heat and add salt, garlic powder and paprika**
5. Move mixture to a serving dish and enjoy immediately!

Tips

The dip will thicken the longer it sits, so serve it up fast. It stores for a long time in the fridge in an airtight container. You can make it ahead and reheat on the stove when it's time to serve.