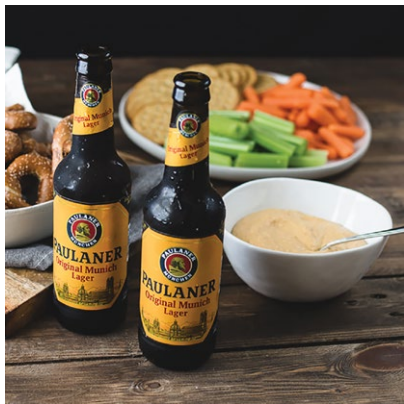


PAULANER BIER CHEESE DIP



INGREDIENTS:

- 2 tablespoons unsalted butter
- 2 tablespoons flour
- 1 teaspoon garlic powder
- 1 teaspoon dried parsley
- ½ teaspoon kosher salt
- ½ teaspoon black pepper
- 1 bottle (12 oz) Paulaner Münchener Lager
- 8 oz cheddar cheese, grated

DIRECTIONS:

Add butter and flour to a medium pot over medium heat. Whisk together to form a roux as the butter melts. Add garlic powder, parsley, salt, and pepper and cook roux for 1-2 minutes. Whisk lager into the roux slowly until it thickens. It should be a gravy consistency. If it's very thick, add more beer by the quarter cup. Once mixture is together, add grated cheese and whisk until melted. Serve beer cheese dip immediately with pretzels, chips, crackers or veggies.