



BENT™
WATER

The Shaka Cheese Dip

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INGREDIENTS

- 3 tablespoons unsalted butter
- 3 tablespoons all-purpose flour
- 2 cloves garlic, grated
- 12 ounces of The Shaka Pale Ale
- 1 tablespoon Dijon mustard
- One 8-ounce block sharp Cheddar,
grated
- 1/4 cup heavy cream
- Kosher salt and freshly cracked black
pepper
- Soft or hard pretzels, for serving

DIRECTIONS

1. Melt the butter in a medium pot over medium heat. Whisk in the flour and saute for 1 minute. Stir in the garlic and cook for about 1 minute.
2. Whisk in the beer and mustard and cook, stirring, for a few minutes until the mixture begins to simmer and thicken. Whisk in the grated cheese a little at a time.
3. Once all the cheese has been added, continue to cook, whisking, until the sauce is smooth and just beginning to bubble, another 5 to 7 minutes.
4. Whisk in the heavy cream and season with salt and pepper. Transfer to a serving bowl and serve with soft or hard pretzels.