Beer Cheddar Dip

Ingredients

- 1 cup evaporated milk
- 2 eggs
- 1 tsp dijon mustard
- 10 oz extra sharp cheddar cheese, shredded
- 1 cup amber beer
- 2 tbsp cornstarch
- 2 tbsp water
- kosher salt
- black pepper
- 1/2 tsp worchestershire sauce

Steps

1. In a medium saucepan over medium-low heat, whisk together evaporated milk, eggs, mustard, Worcestershire sauce, and half of the shredded cheese.
2. Once the cheese sauce begins to warm, add the beer. Mix together the cornstarch-water slurry and stir in.
3. Whisking frequently, gradually add the remaining cheese and cook until the sauce reaches desired thickness, about 10 - 12 minutes.
4. Season generously with salt and pepper.
5. Keep warm over lowest heat setting, stirring frequently, until ready to serve.

Notes

Serve with pretzel bread, potato chips, pretzels, or vegetables.