



»»» RECOIL BEER CHEESE SAUCE «««

BEER & RECIPE PAIRING

PREP TIME »»» 5 MINS

TOTAL TIME »»» 20 MINS

INGREDIENTS »»

- »» 4 tbsp butter
- »» 4 tbsp flour
- »» 1 12 oz can of Recoil IPA

- »» 1 cup milk
- »» 1 lb cheddar cheese shredded
- »» 1 tsp garlic and onion powder
- »» 1 tsp smoked paprika



INSTRUCTIONS »»

1. In a medium saucepan on medium-low heat, melt the butter, then add the flour and whisk until smooth. Cook, whisking, until mixture is bubbling about 3 minutes.
2. Gradually add beer and milk and whisk together until smooth. Let cook on medium-low for 4-5 minutes, stirring occasionally, until thickened. Remove from the heat, then add the cheese and whisk until melted and well incorporated.

Serve with your favorite chip, cracker or pretzel!