



Recipes

MISSIONFOODSERVICE.COM

Beer Cheese Mustard

Serves 1

Ingredients:

- 8 oz. vol. Becks Beer
- 1 1/2 oz. vol. Dijon Mustard
- 1/2 tsp. Fresh Garlic , minced
- 1/4 tsp. Worcestershire Sauce
- 8 oz. wt. Cheddar Cheese , shredded
- 1/2 tsp. Hot Sauce
- 1/2 cup Onion , minced
- 1 tsp. Dry Mustard
- 1/2 tsp. Kosher Salt

Directions:

1. Place all ingredients together in food processor.
2. Blend until smooth.
3. Place in storage container.
4. Refrigerate for at least 2 hours before serving.