

BEER CHEESE DIP





Molly's Kitchen® Beer Cheese Dip

What American doesn't like a good beer cheese? Ours is created simply – enticing your guests with a craft-brew flavor that gives a smooth finish to the sharpness of the Cheddar and Romano cheeses. It's easy to prepare and beyond versatile, whether added to macaroni, nachos, soups, on broccoli or on its own. Our Beer Cheese Dip is a great way to transform your meal into delicious comfort food.

Product Attributes

- Cheddar and Romano cheeses make up the base
- Popular amber ale from leading craft brewery adds great flavor
- Frozen in pouches

Benefits

- Use as-is or as an ingredient
- Easy boil-in-bag preparation
- Unique craft beer story
- On-trend flavor profile

Insights

- Beer cheese has grown over 145% on menus in the past four years
- In the past year, beer cheese has seen over 20% growth on menus
- Beer cheese is most commonly paired with pretzel bread
- 26% of all bread appetizers are paired with beer cheese

Menu It/Uses

- Beer Cheese Dip Loaded Fries
- Beer Cheese Dip Nachos with Bratwurst and Sauerkraut
- Pretzel with Beer Cheese Dip

Key Ingredients

- Cheddar cheese
- Romano cheese
- Cream
- Craft beer
- Pepper sauce

Cooking Instructions

Boil in bag for approximately 45 minutes or until product reaches 165°F.

Use our mobile app for nutritional and more information on this product.



A-Code	Product Description	Pack Size	Serving Size	Servings Per Case
4503294	Beer Cheese Dip	4/5 lb.	1/4 cup	39

