

ASIAGO CHEESE DIP



1 cup sun-dried tomatoes, dried (not packed in oil)
2 ½ cups sour cream
2 ½ cups mayonnaise
1 cup Asiago cheese, grated
¼ lb. mushrooms, sliced
2 ½ cups green onions, sliced

Top garnish:
1 Tbsp Asiago cheese, grated
1 tsp green onions, sliced

Makes 2 quarts

Place sun-dried tomatoes in hot water for 30 minutes. After 30 minutes, squeeze all water out of tomatoes by hand. Cut into ¼" strips.

In mixer with paddle attachment, place mayonnaise and sour cream. Mix for three minutes. Place Asiago cheese and mushrooms in mixer. Mix for one minute. Fold in sun-dried tomatoes.

Place in microwave safe container and heat for 30 seconds. Stir and heat for 20 seconds or until warm. Remove from microwave and place in ovenproof serving bowl. Sprinkle grated Asiago evenly on top of dip. Place under broiler until cheese is golden brown. Garnish top with green onions.

Serve with toasted beer bread.

ROCK BOTTOM BEER BREAD



2 – 12 oz. bottles Pale Ale beer
5 cups flour, all-purpose
2 Tbsp baking powder
½ cup sugar, granulated
Pinch salt
2 bunches green onions, sliced

¾ cup Cheddar cheese, grated
as needed pan spray
1½ - 2 oz. butter, melted

Makes 5 mini loaves

Preheat oven to 300°.

Pour beer into mixer bowl. Add 1/3 flour. Mix on slow speed for 30 seconds. Add 1/3 more flour. Mix for 30 seconds more. Add baking powder, sugar, and salt, mix for 30 seconds. Add remaining flour and mix for one minute. Add cheese and scallions to flour mixture and mix for one minute.

Spray 5 mini loaf pans (disposable aluminum work great) with pan spray. Fill each pan ¾ full with batter. Brush loaf with melted butter.

Bake at 300 degrees until lightly browned. Remove pans from oven and brush each loaf with melted butter. Remove bread from pans to cool.

WHITE CHEDDAR MASHED POTATOES



5 lbs. potatoes, cooked, peeled, diced

½ cup sour cream

¼ lb. butter, unsalted, softened

1 Tbsp salt

6 fl. oz. cream, heavy whipping

½ lb. Sharp White Cheddar Cheese

1 tsp pepper, white ground

Peel and cube potatoes.

Boil until fork tender.

Place potatoes in a large mixing bowl.

Place butter and cream into microwaveable container. Microwave until butter is melted. Add hot butter-cream mixture, pepper, sour cream and salt. Mix until blended. Add cheese in small batches until everything is thoroughly blended.

SPICY SPINACH DIP



1 tsp canola oil
1/4 cup yellow onions, 1/4" diced
1/2 cup Half & Half
10 oz. processed Pepper Jack Cheese, grated

1/2 cup frozen chopped spinach, thawed, drained
1/4 cup canned fire-roasted tomatoes, drained, diced
1 Tbsp pimentos, drained, diced

Makes 2 cups

Over mesh strainer, squeeze spinach in your hands to remove as much moisture as possible.

In sauté pan over medium-high heat, place oil and onions. Cook until onions are translucent. Remove from heat.

In double boiler over medium-high heat, place sautéed onions and half & half. Bring to a simmer. Slowly add grated cheese. Stir until all the cheese is melted and smooth. Remove from heat.

Add spinach, tomatoes and pimentos. Stir until well blended.

Dip is ready to be served with assorted veggies and tortilla chips. The dip may be held warm or chilled down and refrigerated for future use. To re-heat; place dip in double boiler over medium-high heat, stirring occasionally until dip is hot.