

## **Big Green Egg Beer Cheese Dip**

### **Ingredients**

4 tbsp unsalted butter  
6 tbsp all-purpose flour  
1 cup milk  
1 beer (we used Yuengling® lager, but any lager or ale will work)  
2 Tsp dijon mustard  
1 tsp garlic powder  
1 tsp salt  
1 tsp cayenne pepper  
6 cups sharp cheddar cheese

### **Method**

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C.

In the Big Green Egg Dutch Oven melt the butter and whisk in the flour to create a roux. Take the Dutch Oven off the heat and slowly whisk in milk until smooth.

Add the rest of the ingredients into the Dutch oven and place on the EGG. Cook 10 minutes or until the cheese is melted and smooth.

Serve warm with warm, soft pretzels.

