



Corn and Ale Cheese Dip

Servings: 20 Prep: 10 min Total: 40 min

* Hit @ Happy Hour
* assembled 1 hr before oven time



From Hy-Vee Seasons Magazine

Cheese and beer? Yeah, you can count us in. Use a cast iron skillet to give a rustic feel to this rich appetizer.

Directions

- 1 Preheat oven to 350 degrees. Grease a cast-iron skillet large enough to hold 3 cups; set aside.
- 2 Place cream cheese in a medium mixing bowl; beat with an electric mixer on medium-high for 30 seconds. Beat in beer until smooth and creamy. Stir in cheese, corn, pepper and green onions. Transfer to prepared skillet.
- 3 Bake, uncovered, for 30 minutes or until heated through. Let stand while toasting baguette slices. If desired, garnish with reserved red pepper and green onions. Serve with Toasted Baguette Slices.
- 4 **Prepare Toasted Baguette Slices:** Arrange slices on a baking sheet; brush with 1 olive oil. Toast in a 350 degree oven for 10 minutes.

Ingredients

Cheese Dip

- 1 (8 oz) package Hy-Vee cream cheese, softened
- 1/2 (12 oz) bottle (2/3 cup) wheat ale beer
- 5 c. finely shredded Hy-Vee sharp Cheddar cheese (20 oz)
- 1 1/2 c. corn, thawed if frozen (Sweet Corn @Style)
- 1 medium red bell pepper, seeded and chopped; reserve some for garnish
- 1/3 c. sliced green onions; reserve some for garnish

Toasted Baguette Slices

- 1 (10 oz) loaf Hy-Vee bakery baguette, cut into 1/4-inch slices
- 1/4 c. Hy-Vee Select olive oil

Didn't DO

Nutrition facts

220 Calories per serving
2 tbsp.

Total Fat: 16g	Vitamin A: 8%
Saturated Fat: 9g	Total Sugar: 1g
Trans Fat: 0g	Protein: 9g
Cholesterol: 40mg	Calcium: 20%
Sodium: 290mg	
Total Carbohydrates: 12g	

Recipe Source: **Hy-Vee Seasons**
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* put all veggies inside not garnished.