HOMEMADE BEER CHEESE DIP

INGREDIENTS:

- ½ CUP FINELY CHOPPED YELLOW ONION
- ¼ CUP UNSALTED BUTTER
- ¼ CUP ALL-PURPOSE FLOUR
- 1 (12OZ) CAN IPA BEER
- ¼ CUP HALF-AND-HALF
- 3/4 CUP SHREDDED FONTINA CHEESE
- ¾ CUP SHREDDED SHARP YELLOW CHEDDAR CHEESE
- 1 TSP DIJON MUSTARD
- ½ TSP WORCESTERSHIRE SAUCE
- CHOPPED CHIVES FOR GARNISH
- PRETZELS TO SERVE

INSTRUCTIONS:

- IN A MEDIUM SAUCEPAN, MELT THE BUTTER OVER MEDIUM-LOW HEAT.
- ADD THE ONION AND COOK, STIRRING UNTIL BROWN AND SOFTENED.
- GRADUALLY WHISK IN THE FLOUR AND COOKING, CONSTANTLY WHISKING UNTIL LIGHTLY BROWNED .
- GRADUALLY WHISK THE BEER AND HALF-AND-HALF INTO THE MIXTURE UNTIL THICKENED AND JUST BEGINS TO BUBBLE.
- REDUCER THE HEAT TO LOW AND GRADUALLY ADD THE CHEESES, WHISKING CONSTANTLY UNTIL MELTED AND COMBINED. REMOVE FROM HEAT.
- WHISK IN THE DIJON MUSTARD AND THE WORCESTERSHIRE SAUCE.
- GARNISH WITH CHIVES AND BLACK PEPPER
- SERVE WITH PRETZELS AND ENJOY!