

# CopyCat Red Robin Beer Cheese

## Ingredients

1 lb. of cheddar cheese, shredded  
2 cloves of garlic, minced  
1/2 cup of beer (preferably ale or lager)  
1 tablespoon of Worcestershire sauce  
1/2 teaspoon of dry mustard  
1/2 teaspoon of paprika  
1/4 teaspoon of cayenne pepper  
Salt and pepper to taste

## Directions

Begin by shredding the cheddar cheese with a grater and set it aside.

In a medium-sized saucepan, heat up the beer on medium heat until it starts to simmer. Add minced garlic, Worcestershire sauce, dry mustard, paprika, and cayenne pepper, and whisk everything together.

Add the shredded cheddar cheese to the saucepan in small batches, stirring constantly with a wooden spoon until the cheese has melted and the mixture is smooth.

Add salt and pepper to taste and keep stirring for an additional 2-3 minutes until the dip is well blended.

Remove the saucepan from the heat and let it cool for a few minutes.

Transfer the dip to a small bowl or individual serving bowls and serve immediately with your favorite pretzels, chips, crackers, or vegetables.

## Serving Tips:

If the dip is too thick, you can add a little more beer to

thin it out.

You can garnish the dip with chopped green onions, bacon bits, or chopped jalapeños for an extra kick.

Leftover dip can be stored in the fridge for up to 3 days. Just reheat it in a saucepan on low heat before serving.