

Beer Dip with **TORTILLA CHIPS**



Ingredients:

- 2 pkg (4 oz each) Old Wisconsin Beef Snack Bites, chopped
- 8 oz brick-style plain cream cheese, at room temperature
- 1/2 cup beer
- 1/3 cup ranch dressing
- 1 tbsp Worcestershire sauce
- 1/4 tsp each salt and pepper
- 2 cups shredded Swiss cheese, divided
- 1 tsp all-purpose flour
- 1 tbsp finely chopped fresh chives (optional)
- 1 bag (10 oz) tortilla chips or pretzels or stuffed pretzels

Directions:

- Preheat oven to 375°F. Using electric mixer, beat cream cheese until light and fluffy. Add beer, ranch dressing, Worcestershire sauce, salt and pepper; beat until blended. Toss 1 1/2 cups Swiss cheese with flour; fold into cream cheese mixture. Stir in Old Wisconsin Snack Bites.
- Scrape into greased 4-cup baking dish. Sprinkle with remaining cheese. Place on baking sheet; bake for 15 to 20 minutes or until cheese has melted.
- Sprinkle with chives (if using). Serve warm with tortilla chips.

Notes:

Substitute Cheddar or Monterey Jack for Swiss cheese if desired.

Nutritional Facts Per 1/4 of recipe: Calories 1070; Fat 78g; Saturated Fat 32g; Cholesterol 175mg; Sodium 1820mg; Carbohydrate 57g; Fiber 4g; Sugars 5g; Protein 34g

Prep Time: 15 minutes

Total Time: 30 minutes

Makes: 4 servings