

## GUASTELLO'S VILLAGE MARKET

# Aged-Cheddar and Beer Dip

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Serves 6 – 8

### Ingredients

2 tablespoons unsalted butter  
3 tablespoons unbleached all-purpose flour  
2 teaspoons fresh thyme leaves  
2 teaspoons Dijon mustard  
1 bottle (12 ounces) lager beer  
4 ounces cream cheese, room temperature, cut into 6 to 8 pieces  
6 ounces extra-sharp cheddar, grated (about 1 1/2 cups)  
6 ounces Gruyere, grated (about 1 1/2 cups)  
2 teaspoons Worcestershire sauce  
Kosher salt and freshly ground pepper  
1/4 cup coarsely crushed pretzel rods, plus whole pretzel rods for serving  
Inner celery stalks, for serving

Melt butter in a medium saucepan over medium heat. Add flour; cook, whisking, about 2 minutes. Add thyme and mustard, then gradually add beer, whisking constantly until smooth. Bring to a boil and cook 1 minute more.

Reduce heat to medium. Add cream cheese, a piece at a time, whisking constantly until smooth. Whisk in cheddar and Gruyere, a handful at a time, until melted. Remove from heat. Add Worcestershire. Season with salt and pepper. Serve, sprinkled with pretzel crumbs, with pretzel rods and celery.

***Credit: marthastewart.com***