



Beer Mustard Dip

Prep: 5 minutes plus standing

Cook: 20 minutes • Makes: about 1¼ cups

- 1 medium shallot, minced
(about 2 tablespoons)
- 1 cup pale ale
- 1 jar (8 ounces) country Dijon mustard
(¾ cup)
- 3 tablespoons light brown sugar
- 1 tablespoon malt vinegar
- 1 tablespoon Worcestershire sauce
- ½ teaspoon hot sauce

In small saucepot, heat shallot and ale to boiling over medium-high heat; boil 4 to 5 minutes or until beer is reduced to about ½ cup. Reduce heat to medium. Stir in remaining ingredients and cook 5 to 7 minutes or until mixture thickens, stirring occasionally. Remove from heat and let stand 5 minutes.

*Approximate nutritional values per serving (1 tablespoon):
22 Calories, 0g Fat (0g Saturated), 0mg Cholesterol,
282mg Sodium, 2g Carbohydrates, 0g Fiber, 0g Protein*

Helpful tip:

> Beer Mustard Dip can be prepared and refrigerated up to 1 week in advance. Reheat dip, covered, in small microwave-safe bowl 3 minutes or until hot, stirring every minute.