

BEER CHEESE SKILLET DIP

SERVES: 10

PREP TIME: 00:15

TOTAL TIME: 00:35

INGREDIENTS

16 oz. cream cheese, softened

3 tbsp. Dijon mustard

4 tsp. garlic powder

½ tsp. kosher salt

½ tsp. freshly ground black pepper

½ c. Coors Light

6 tbsp. sliced chives, divided

4 c. shredded cheddar, divided

1 c. shredded mozzarella

RITZ Crackers, for serving

DIRECTIONS

1. Preheat oven to 350 degrees F. In a large bowl, combine cream cheese, Dijon, garlic powder, 3 cups cheddar, all of the mozzarella, 4 tablespoons chives, and Coors Light, and season with salt and pepper.
2. Transfer mixture to a large oven-safe skillet and smooth top. Sprinkle with remaining cheddar.
3. Bake until bubbly, 15-20 minutes. Garnish with remaining chives and serve with RITZ Crackers, Coca-Cola® and Coors Light. (Use caution: baking sheet will be hot).