

Simplot



Create signature appetizers and sides with **dipping sauces** designed to pair with Bent Arm Ale® Craft Beer Battered Fries and Onion Rings.

WASABI HORSERADISH CREAM

INGREDIENTS (yield: 1 1/4 cups)

Sour Cream	1 cup
Horseradish	2 Tbsp.
Wasabi Powder	2 Tbsp.
Salt and Pepper	to taste

PREPARATION

Combine above ingredients in a small bowl; whisk until well incorporated. Cover and place in the refrigerator to let flavors bloom.

MALT CREAM

INGREDIENTS (yield: 1 1/4 cups)

Mayonnaise	1/2 cup
Sour Cream, softened	1/2 cup
Dijon Mustard	2 tsp.
Pale Ale Beer	1/4 cup
Malt Vinegar	2 Tbsp.

PREPARATION

In a medium-size bowl, blend ingredients until smooth and incorporated well. Cover and place in refrigerator overnight.

SRIRACHA

INGREDIENTS (yield: 1 1/4 cups)

Mayonnaise	3/4 cup
Sriracha	1/4 cup
Lemon Juice	2 Tbsp.
Lime Juice	1 tsp.
Lemon Zest	1/4 lemon
Lime Zest	1/4 lime

PREPARATION

In a small bowl, whisk all ingredients until well incorporated. Cover and refrigerate.

HONEY HORSERADISH MINT MUSTARD

INGREDIENTS (yield: 4 cups)

Honey	1 cup
Dijon Mustard	1 cup
Mustard, coarse ground	1 cup
Horseradish cream-based, prepared	1/2 cup
Mint, fresh minced	1/4 cup

PREPARATION

Combine ingredients in a medium bowl. Whisk until well incorporated. Cover and refrigerate.

BEER MUSTARD

INGREDIENTS (yield: 4 1/2 cups)

Beer	1 bottle
Vinegar	1 cup
Garlic, minced	4 cloves
Brown Sugar	1/4 cup
Mustard, coarse ground	1 1/2 cups
Mustard, yellow	1/2 cup
Salt and Pepper	to taste

PREPARATION

In a medium bowl, combine beer, vinegar, garlic and brown sugar. Whisk until brown sugar is dissolved. Add mustards and whisk until well incorporated. Adjust seasoning with salt and pepper. Cover and refrigerate overnight or until flavors bloom.

MAYONNAISE MALT MUSTARD

INGREDIENTS (yield: 3 cups)

Mayonnaise	1 cup
Sour Cream	1 cup
Mustard, coarse ground	1 cup
Malt Vinegar	3 Tbsp.

PREPARATION

In a medium-size bowl, whisk above ingredients until well incorporated. Cover and place in refrigerator overnight for flavor to bloom.

BLOODY MARY

INGREDIENTS (yield: 1 1/4 cups)

Sour Cream	1/2 cup
Bloody Mary Mix, spicy	1/2 cup
Horseradish	2 Tbsp.
Celery Salt	2 tsp.

PREPARATION

In a medium-size bowl, combine ingredients with a whisk until well incorporated. Salt and pepper to taste. Cover and refrigerate overnight until flavors bloom.

AGAVE AND MOJITO MINT TEA

INGREDIENTS (yield: 2 cups)

Mojito Mint Tea	3 bags
Cream Cheese	1 cup
Sour Cream	1/2 cup
Agave Nectar (may substitute honey)	2 Tbsp.
Mint, fresh minced	1 tsp.

PREPARATION

Steep 3 bags of Mojito Mint Tea in 8 oz. of water. Keep one steeped bag for later. Combine cream cheese, sour cream, agave nectar and 1/4 cup of brewed tea. Blend until smooth and incorporated well. Fold in fresh mint and 1 tsp. of tea leaves from reserved bag of steeped tea. Cover and place in refrigerator overnight, or until flavor has bloomed.

