



Three-Cheese Skillet Dip

Recipe By JULIA BROCAILLE

SERVES: 6-8

CHEESE DIP:

- 2 tbsp. butter
- 1½ cups Cabot Pepper Jack Cheese, *shredded*
- 1 cup Cabot Colby Jack Cheese, *shredded*
- 1 cup Cabot White Cheddar, *shredded*
- 1 white onion, *diced*
- 1½ cups shiitake mushrooms, *diced*
- ¼ tsp. sea salt
- ¼ tsp. black pepper
- ½ tsp. garlic powder

SAUCE TOPPINGS:

- 2 tbsp. sour cream
- ½ lime, *juiced*
- 1 tbsp. honey
- 2 tbsp. chives, *chopped*
- cayenne pepper, *to taste*

DIRECTIONS:

1. Preheat oven to 475°F.
2. In an 8 inch cast-iron skillet, melt butter on medium heat.
3. Sauté onions until translucent, 3-4 minutes. Add in mushrooms and sauté for another 3 minutes, until soft and slightly shrunken.
4. Add salt, pepper, and garlic; stir to combine.
5. While vegetables are sautéing, stir in the shredded Cabot cheese until all ingredients are thoroughly combined.
6. When the cheese is slightly melted, place skillet in the oven and bake for 5 minutes until the cheese is bubbling. Broil for 1-2 minutes to get a browned surface.
7. Remove from the oven. In a bowl, mix lime juice with sour cream and then drizzle it over the cheese dip. Drizzle honey and sprinkle with cayenne pepper and chives.

Goes great with some freshly baked crostini from the Ingles Bakery!



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