

Spicy Roasted Pepper, Garlic And Beer Southwestern Dip

Prep Time: 20 minutes

Cook Time: 40 minutes

Total Time: 1 hour

Servings: approximately 2 cups

Ingredients

- 1/2 orange bell pepper
- 3 garlic cloves, unpeeled
- 1/4 wedge of large onion
- 1/2 tablespoon olive oil
- salt and pepper to taste
- 4 ounces cream cheese, softened
- 3/4 cup sour cream
- 2 tablespoon beer
- 1 tablespoon fresh lime juice
- 2 pinches salt
- 1/4 teaspoon brown sugar
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon paprika
- 1/2 teaspoon chili powder
- 1/4 teaspoon turmeric
- 1/8 to 1/4 teaspoon cayenne pepper
- 1/4 teaspoon dried oregano
- 2 tablespoon green onions plus more for garnish

Directions

1. Heat oven to 375 degrees.
2. Place vegetables on a sheet pan.
3. Drizzle oil over vegetables. Massage evenly into each one.
4. Sprinkle with salt and pepper.
5. Roast until they start to char and the garlic is fork tender, about 30 to 40 minutes.
6. Blend cream cheese and sour cream in the food processor bowl.
7. Peel charred skin off of bell pepper and squeeze garlic out of skin.
8. Add pepper, onion, garlic, beer, and lime juice into bowl. Pulse a few times, then blend until combined.
9. Sprinkle in the next 9 ingredients. Pulse until combined well.
10. Spoon into a bowl and stir in the green onions so you don't pulverize them.
11. Garnish and serve with corn, tortilla, or pita chips.