

# Grilled Vegetable Skewers with Cheddar Cheese Dip

DINNER

## Ingredients

### Skewers:

- 8 skewers (if wooden, soak in water for 2 hours to prevent burning)
- 2 red peppers, roughly chopped
- 8 chestnut mushrooms, sliced in half
- 2 red onions, roughly diced
- 1 1/2 medium zucchinis, thick slices
- Rosemary sprigs, to brush and garnish

### Glaze:

- 1/3 cup Truly Grass Fed Salted Butter, melted
- 2 garlic cloves, finely chopped
- 2 tsp rosemary, chopped
- 2 tsp thyme, chopped
- 1/2 tsp salt
- Juice of 2 lemons
- Zest of 1 lemon

### Dip:

- 1/2 cup Truly Grass Fed Salted Butter
- 1/2 cup Truly Grass Fed Sharp Cheddar Cheese
- 1/3 cup all-purpose flour
- 1 3/4 cup milk
- 1/2 tsp Dijon mustard
- A pinch of nutmeg
- Salt, as needed
- Pepper, as needed
- Paprika, to garnish



## Instructions

1. Prepare the skewers by threading each skewer with chopped vegetables. Set aside.
2. Begin preparing the dip by heating butter in a saucepan. Add flour and mix well. Cook for 2 minutes while stirring. Add Dijon mustard, nutmeg, and season with salt and pepper.
3. Pour in milk while whisking to form a thin sauce. Cook for 2-3 minutes while stirring.
4. Add cheese and stir until melted. Set aside and keep warm.
5. Light a grill and bring to medium heat.
6. Combine all glaze ingredients in a tray and heat on grill until butter is melted. Mix well.
7. Brush glaze onto skewers with a brush or bunch of rosemary springs. Place skewers on grill to cook, turning occasionally.
8. Transfer cooked skewers to a platter and garnish with rosemary sprigs.
9. Transfer cheese dip to a bowl and garnish with a sprinkle of paprika.
10. Serve skewers with warm cheddar cheese dip.



*Naturally Irish. Truly Delicious.*