# The Smells Like Three-Cheese Spirit Dip

## Smoky Three-Cheese Dip

A silky Havarti, pepper jack, and provolone dip with liquid smoke and crushed jalapeño. Built for fries, burgers, fried chicken, and shameless spoon-dragging.

**Yield:** About 3 cups; 6-8 appetizer servings

**Prep time:** 10 minutes

**Cook time:** 12 minutes

## Ingredients

5 oz Havarti cheese, freshly shredded

5 oz pepper jack cheese, freshly shredded

2 oz provolone cheese, freshly shredded or finely chopped

2 tsp cornstarch

2 tsp water, for the slurry

1 tbsp unsalted butter

1 1/2 cups half-and-half

1 tsp Dijon mustard

1 tsp Worcestershire sauce

1 tsp hot sauce, plus more to taste

1/2 tsp smoked paprika

1/4 tsp garlic powder

1/4 tsp onion powder

1/8 tsp white pepper

1 tbsp crushed jalapeño pepper

1 tbsp liquid smoke

1-3 tbsp whole milk, only if needed to thin

Kosher salt, only if needed after tasting

## Instructions

1. **Prepare the slurry.** Mix 2 tsp cornstarch with 2 tsp water until smooth. Keep the shredded Havarti, pepper jack, and provolone separate.

2. **Build the milk base.** Melt the butter in a medium saucepan over medium-low heat. Add half-and-half, Dijon, Worcestershire, hot sauce, smoked paprika, garlic powder, onion powder, white pepper, crushed jalapeño pepper, and liquid smoke. Heat until steaming and small bubbles appear around the perimeter. Stir the slurry again, whisk it into the hot milk base, and stir until lightly thickened before adding the cheese. Do not boil.

3. **Melt gently.** Reduce heat to low. Add the cheese one handful at a time, whisking until completely smooth before adding the next handful. Keep the mixture below a simmer so it stays creamy instead of turning grainy or oily.

4. **Adjust.** Remove from heat. If the dip is thicker than desired, whisk in warm whole milk 1 tbsp at a time. Taste before adding salt - the cheeses and Worcestershire may already have handled their business.

5. **Serve.** Transfer to a warmed bowl or small slow cooker set to **Warm**. Garnish and serve immediately. Stir occasionally; if it tightens as it sits, loosen with a splash of warm milk.

## Garnish and service

Swirl the top with a spoon and finish with a light dusting of smoked paprika, finely sliced scallions, diced pickled peppers, and a few crispy onions. For the cleanest presentation, serve the dip in a low black bowl surrounded by **Yukon Do It!** fries.

## Optional variations

**Smells Like Bacon Spirit:** Fold in 1/3 cup finely crumbled crisp bacon after the cheese melts.

**Come As You Jalapeño:** Increase hot sauce to 1 tbsp and add 2 tbsp diced pickled jalapeños at the end.

**All Apologies, Less Spice:** Use 7 oz Havarti, 3 oz pepper jack, and 2 oz provolone.