

Aged Cheddar Fondue

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Sharp, aged cheddar cheese pairs with dark stout beer in this fondue dish. Serve with stale, crusty bread for an authentic Irish experience.

Ingredients:

1 pound grated aged cheddar
½ pound grated Asiago cheese
2 tablespoons flour
2 cups stout beer
1 tablespoon lemon juice
1 teaspoon Dijon mustard
½ teaspoon salt
½ teaspoon black pepper
Fresh pears, for serving
Crusty bread, for serving

Directions:

- 1) Toss cheeses and flour together in a large bowl. Set aside.
- 2) Combine remaining ingredients in a fondue pot over high heat; bring to a boil. Add cheese slowly, whisking constantly, until smooth and hot. Cook over medium-low until cheese is melted. Serve with bread and pears.