

Beer and Cheese Fondue

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A simple and classic fondue recipe is livened by the addition of light beer for an additional hearty flavor. Creamy, smooth and delicious, this oh-so-easy recipe is a wonderful way to start any meal. Dip in smoked meats, fresh fruit, and french bread for a wonderful appetizer that takes only minutes to prepare.

Ingredients:

8 oz sharp Cheddar cheese, shredded
8 oz Swiss cheese, shredded
2 Tbsp all-purpose flour
½ tsp salt
¼ tsp black pepper
1 clove garlic, halved
1 (12) oz bottle light beer
1 dash hot pepper sauce

Directions:

1. In large bowl combine cheese, flour, salt and black pepper. Set aside.
2. Rub cut side of garlic clove around bottom and sides of fondue pot; discard.
3. Set fondue pot over low heat, and pour in beer. Slowly bring to a simmer and heat, about 5 minutes.
4. Slowly stir in cheese mixture, adding about 1 Tbsp at a time, until cheese is melted and blended, approximately 10-15 minutes. Stir hot pepper sauce into cheese mixture, and serve immediately.

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