

Bonaparte Cheese Fondue

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A simple fondue recipe bursting with natural and savory flavors. Creamy, delicious Bonaparte cheese, zesty onions, tender mushrooms, and tangy garlic are combined into a smooth, original fondue sauce that will have everyone at the table reaching for more. Serve with seasonal vegetables and crusty bread for a truly delicious meal.

Ingredients:

1 c. boiling water
2/3 oz. dried mushrooms, minced
3 Tbsp butter
¼ c. onion, minced
1 package Bonaparte cheese, chilled
2 Tbsp cornstarch
1 c. apple cider
2 Tbsp garlic, minced
1 pinch white sugar

Directions:

1. In large bowl combine mushrooms and water, and let sit for 30 minutes. Drain, reserving soaking liquid, and set aside.
2. In small saucepan combine butter and onions, and saute over low heat for 5 minutes. Stir in chopped mushrooms, and liquid. Bring to a boil; reduce heat and simmer until liquid is almost completely evaporated.
3. Slowly stir in cider, and bring to a boil.
4. In large bowl toss Bonapart cheese with corn starch. Slowly add 1/3 of the cheese to the saucepan, stirring constantly with a wooden spoon until melted and creamy. Continue adding cheese until all cheese is incorporated.
5. Heat mixture to just below boiling. Remove from heat and stir in garlic and sugar.
6. Serve in fondue pot with bread and vegetables, as desired.

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