

Cheese and Clam Fondue

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You will be delightfully surprised at the flavor clams bring to a classic cheese fondue—it's ultra-savory and ultra-dippable.

Ingredients:

8 ounces American cheese, cubed
4 ounces Swiss cheese, cubed
1 (6 ½-ounce) can minced clams
3 tablespoons finely chopped green bell pepper
2 tablespoons chopped pimento
½ teaspoon onion salt
½ teaspoon lemon juice
Tabasco sauce, to taste
Garlic powder, to taste
Pepper, to taste
French bread, cubed, for serving

Directions:

- 1) Place cheese cubes in a quart-sized glass serving dish.
- 2) Drain clams, reserving ¼ cup liquid. Add liquid to dish of cheese. Microwave on HIGH 2 minutes, until just melted, stirring once.
- 3) Add remaining ingredients; stir. Microwave on HIGH 2 minutes 30 seconds, until hot. Transfer to Fondue pot to keep warm.
- 4) Serve with cubes of French bread.