

# Cheese Fondue with Veggies

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*A classic fondue that goes perfectly with sliced vegetables and crusty bread, this traditional fondue dish combines zesty cheddar and Monterey jack cheeses with savory cream cheese, spinach, onions, and wine. The medley of cheese, wine and vegetables make this simple fondue dish an instant hit with everyone who tries it.*

## Ingredients:

¼ c. milk  
¼ c. white wine  
8 oz. Cheddar cheese, shredded  
8 oz. Monterey Jack cheese, shredded  
8 oz. cream cheese, softened  
¼ c. green onions, minced  
¼ c. frozen chopped spinach, thawed and drained  
1 tsp ground dry mustard  
1 tsp ground cayenne pepper  
1 tsp garlic powder  
1 tsp coarsely ground black pepper

## Directions:

1. In a medium saucepan, combine milk, white wine, Cheddar cheese, Monterey Jack cheese, and Cream Cheese. Cook, stirring frequently, until melted and smooth, about 10 minutes.
2. Add green onions, spinach, dry mustard, cayenne pepper, garlic powder, and black pepper. Stir to combine.
3. Transfer cheese mixture to a double boiler or fondue pot and serve immediately with crusty bread.

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