

Cider and Cheese Fondue

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A simple fondue dish bursting with autumnal flavors, this Cider and Cheese fondue will be an instant hit at your next party or dinner. Tangy Cheddar and Swiss cheeses are melted into sweet apple cider, for a truly original and delicious cheese sauce. Serve with crusty french bread and sliced apples for the taste of Autumn any time.

Ingredients:

¾ c. apple cider
2 c. Cheddar cheese, shredded
1 c. Swiss cheese, shredded
1 Tbsp cornstarch
1/8 tsp pepper

Directions:

1. In large saucepan, bring cider to a boil. Reduce heat to medium low.
2. In large bowl toss Cheddar and Swiss with cornstarch and pepper. Slowly stir ¼ of cheese into cider, using a wooden spoon. Stir constantly until cheese is incorporated and creamy. Continue slowly adding cheese, and stirring until all cheese is melted.
3. Transfer to fondue pot or slow cooker, and serve.

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