

Irish Stout Fondue

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Beer lovers everywhere will rejoice at how simple this cheese fondue is to prepare! Dark Irish stout is combined with tangy cheeses, savory steak and Worcestershire sauces, and aromatic spices for a fondue dish that is truly one-of-a-kind. Serve with crusty bread, sliced apples and pears, or fresh vegetables for a savory and delicious appetizer any time.

Ingredients:

1 1/8 c. Cheddar cheese, shredded
1 1/8 c. Swiss cheese, shredded
2 Tbsp freshly shredded Parmesan cheese
1 1/2 Tbsp cornstarch
6 oz bottled Irish stout beer
1 Tbsp steak sauce
1 tsp Worcestershire sauce
1 tsp garlic powder
1/2 tsp hot pepper sauce
1/4 tsp ground dry mustard
pepper, to taste

Directions:

1. In large bowl combine Cheddar, Swiss, and Parmesan cheeses with cornstarch. Toss to coat; set aside.
2. In fondue pot combine Irish stout, steak sauce, Worcestershire sauce, garlic powder, hot pepper sauce, and mustard powder. Set fondue pot over low heat.
3. Bring to a simmer and slowly stir in cheese mixture 1/2 cup at a time, using a wooden spoon. Continue until all cheese is incorporated, and melted. Season with black pepper to taste, and serve.

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