

Parmesan Fondue

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Zesty and tangy Parmesan is combined with creamy, cool cream cheese for a delicious and hearty fondue dish that will be the perfect appetizer for dinner parties. The simple fondue can be prepared in just minutes and paired with everything from sliced carrots and crunchy french bread to chunks of apple and tender grapes.

Ingredients:

1 ½ c. milk
2 (8 oz) package cream cheese, cubed
1 ½ c. fresh Parmesan cheese, grated
½ tsp garlic salt

Directions:

1. In large saucepan combine milk and cream cheese over low heat. Slowly stir with wooden spoon until cheese is melted and creamy.
2. Stir in Parmesan cheese ¼ cup at a time, until smooth and creamy. Add garlic salt, and heat through.
3. Transfer to fondue pot, and serve hot.

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