

Pizza Fondue

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A delightful dish inspired by pizza and fondue, this creamy appetizer combines tangy spaghetti sauce, savory melted cheese, and zesty Italian spices for a delicious fondue dip. Combine the ingredients in a slow cooker and simmer the sauce to perfection while you prep for your next dinner party or barbecue, and serve with crusty bread for an amazing and simple appetizer any time.

Ingredients:

1 (30 oz) jar spaghetti sauce
2 c. shredded mozzarella cheese
¼ c. shredded Parmesan cheese
2 tsp dried oregano
1 tsp dried minced onion
¼ tsp garlic powder
1 (1 lb) loaf unsliced Italian bread, cut into cubes

Directions:

1. In 1 ½ quart slow cooker, spaghetti sauce, Parmesan and mozzarella cheese. Stir to combine.
2. Add oregano, onion, and garlic powder, and stir to combine. Cook for 4-6 hours over low heat, or until cheese is melted and sauce is creamy.
3. Transfer to ceramic serving dish, and serve with bread cubes.

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