

Beer Cheese Fondue

Serves: 4-8

Ingredients:

2 lbs. sharp, white cheddar
(shredded)

3 Tbsp. cornstarch

2 cups German lager-style
beer

1 clove garlic (minced or
finely grated)

1 Tsp. Worcestershire
sauce (or to taste)

1 Tsp. hot sauce (plus
more for garnish, or to
taste)

1 Tbsp. spicy brown
mustard (or to taste)

For Serving: Soft Pretzels,
Pumpernickel Bread,
Granny Smith Apple
Slices, Sliced Kielbasa
Sausage.

1. In a large bowl, add the cheddar and cornstarch and mix to combine.
2. In a medium-sized pot, add the beer and bring to a simmer.
3. Add the cheese mixture and whisk to melt. Add the garlic, Worcestershire, hot sauce and mustard and whisk to combine.
4. Cook and stir the mixture until the cheese has melted, about 5 minutes.
5. Serve warm with dipping ingredients. If serving immediately, just place it in a bowl. If serving it later, place in a fondue pot or keep slightly warm on the stove.

Recipe courtesy of Michael Symon.