



CHEDDAR BEER FONDUE

All the delicious cheeses and seasoning with a little bit of booze.

INGREDIENTS

Prep Time: 5 minutes

Cook Time: 5 minutes

Yield: 2 cups

12 oz. light beer
1/2 tsp. Dijon mustard
1 clove garlic
1/4 tsp. Hot sauce
4 c. shredded sharp Cheddar cheese
2 tbsp. cornstarch

DIRECTIONS

1. Heat beer, Dijon mustard, garlic, and hot sauce in 4-quart saucepan on low. Whisk in sharp cheddar cheese tossed with cornstarch until melted and smooth.
2. Serve with sliced sausage, cubed crusty bread, soft pretzels, and apple slices for dipping. Enjoy!