



## Cheddar Cheese Fondue (sans wine)

### Ingredients:

- 1 ½ cups beef broth
- ½ cup whole milk
- 2 tsp. corn starch
- 1 large clove of garlic, crushed
- 1 tsp ground mustard
- 1 tsp Worcestershire Sauce
- 1 tsp lemon juice
- 6 cups Cheese (cheddar mixed with a bit of gouda and asiago)

### Dippers:

- bread cubes
- chicken chunks
- sausage
- pepper slices
- broccoli
- zucchini chunks
- carrots
- crackers
- meatballs



### Instructions:

- In a fondue pot or a slow cooker, combine the beef broth, milk, corn starch, seasonings and lemon juice.
- Whisk together and heat until warm.
- Add the 6 cups of cheese and blend in slightly. Cover and allow the cheese to begin melting. Stir occasionally.
- When melted and smooth use dippers to eat and enjoy!



3 Winks Design

