



Beer Cheese Fondue

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

Unbelievable beer cheese fondue that will disappear in a minute Serve with cubes of French bread

Ingredients

- - 8 ounces shredded sharp Cheddar cheese - 8 ounces shredded Swiss cheese - 2 tablespoons all-purpose flour - ½ teaspoon salt - ¼ teaspoon ground black pepper - 1 clove garlic
- halved - 1 (12 fluid ounce) can or bottle beer - 1 dash hot pepper sauce (such as Tabasco®)

Instructions

1. Combine Cheddar cheese
2. Swiss cheese
3. flour
4. salt
5. and black pepper in a bowl. Rub cut side of garlic clove around bottom and sides of fondue pot. Pour beer into fondue pot and slowly bring to a simmer over medium-low heat
6. about 5 minutes. Gradually stir cheese mixture into beer
7. adding small amounts at a time
8. until cheese is melted and blended
9. 10 to 15 minutes. Stir in hot pepper sauce. Recipe Tip If the mixture gets too thick
10. reheat and add a little more beer.