

Triple Dutch Cheese Fondue

- Prep Time: 10 minutes
- Cook Time: 15 minutes
- Total Time: 25 minutes
- Servings: 8

Ingredients:

- 3/4 cup Ste Genevieve Chardonnay
- 2 7-ounce packages Specially Selected Gouda, shredded
- 2 7-ounce packages Specially Selected Edam, shredded
- 2 7-ounce packages Specially Selected Smoked Gouda, shredded
- 1/4 teaspoon Stonemill Nutmeg
- Ground Stonemill Sea Salt Grinder, to taste
- Ground Stonemill Peppercorn Grinder, to taste
- 1 Specially Selected French Baguette, cubed
- Granny Smith apples, sliced
- 1 head fresh broccoli, cut into florets
- Clancy's Pretzel Minis
- 1 package baby carrots

Directions:

1. In a Crofton Cast Iron 1.76 Qt. Saucepan, bring chardonnay to a simmer over medium heat.
2. While stirring, add small handfuls of cheese until fully incorporated.
3. Stir in nutmeg. Add salt and pepper to taste.
4. Serve with recommended accompaniments.

Tip: If cheese becomes too hot and begins to separate, incorporate two teaspoons of corn starch to thicken.



Recipe Courtesy of:
ALDI Test Kitchen