

## Beer & Cheddar Fondue

*I like a combination of sharp and smoked cheddar in this fondue, for a particularly warming treat on a cold winter evening.*

- 8 ounces sharp white cheddar cheese (yellow can also be used), grated
- 8 ounces smoked cheddar cheese, grated
- 3 tablespoons flour
- 1 clove garlic, sliced in half
- 2 cups amber ale (any beer on hand will do)
- 1 tablespoon lemon juice

Sprinkle flour over the grated cheese and toss lightly to coat (this will help make a smooth finished fondue).

Rub fondue pot with cut sides of garlic. Add beer and set over low heat. When the beer begins to steam and bubbles rise to the surface, add the lemon juice.

Stir with wooden fork or spoon and add the cheese by handfuls, melting each completely before adding another handful, stir constantly. Don't rush this stage, it is imperative to melt each handful completely before adding more or it will melt unevenly and affect the consistency.

Keep stirring over low heat until mixture starts bubbling slightly.

Serve with cubes of hearty bread, apple slices and slices of cooked sausage (especially good with kielbasa).