

RIDER STUDENT TOP CHEF:



THE BIG CHEESE

Name

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Recipe Title

Fun-do Cheese Fondue

Recipe Ingredients

- 1/2 lb. Gruyère
- 1 lb. Emmentaler
- 1 lb. Swiss
- 1/4 Teaspoon salt
- 1 Teaspoon garlic powder
- 2 Tablespoons flour

Recipe Instructions

1. Cube your Swiss, Gruyere, and Emmentaler and then toss cheeses with flour, garlic and salt in a bowl.
2. Over high heat, add 12oz of beer to the saucepan and bring to a boil. Once boiling, bring the temperature down to medium heat and slowly add in the cheese mixture in batches, whisking constantly and letting cheese melt completely between additions.
3. Stir just until fondue begins to bubble, about 3 minutes. Season with salt and pepper.
4. Serve hot with fresh bread, apple, broccoli, potatoes, cherry tomatoes, and other vegetables of your choosing.

** This meal is perfect for a fun, unique and interactive meal with family or friends **