

Beer Cheese Fondue

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Ingredients

1 clove garlic – peeled
12 oz. can OR bottle of flat beer
3 Tbs. all-purpose flour
3/4 tsp. black pepper
1 splash Tabasco® sauce
1 pinch salt
1 dash ground mustard seed
1 lb. aged cheddar cheese – cubed OR shredded
1 loaf French bread – cubed

Directions

Rub garlic clove over the inside surface of a fondue pot; mince garlic clove; set both aside.

In a saucepan, stir together a small amount of beer and flour; once a paste has formed, stir in remaining beer and all other ingredients, except cheese. Over medium heat, heat mixture through. Slowly add cheese, stirring as you add it to the pan, until all cheese has melted. Transfer contents of pot to a fondue pot.

Serve with French bread cubes to dip in cheese.