

Blue Jack Fondue

Servings: 1

INGREDIENTS

- 2 1/2 c Glenview Farms® blue marble Jack cheese slice, grated
- 1 1/2 T corn starch
- 3/4 c sauterne wine
- 1 T crème fraiche
- 4 t lemon juice
- 1 1/2 T walnuts, chopped
- 1/4 t salt and pepper

PREPARATION

In a bowl, mix cheese and corn starch. Bring wine to a boil and slowly add cheese mixture in three increments. Add more cheese only when brought to a smooth consistency and completely melted. When melted, finish with crème fraiche, lemon juice, walnuts, and salt and pepper.

