

## Bourbon Bacon Cheddar Fondue

Servings: 8

### INGREDIENTS

- 2 T Monarch® flour
- 12 oz foccacia bread
- 1 t Monarch Tuscan rub seasoning
- 1 t Worcestershire sauce
- 1 lb Patuxent Farms® bourbon bacon, raw
- 1 oz extra virgin olive oil
- 4 oz Chef's Line™ Mexican adobo and beer sauce
- 1 lb ground beef
- 1 lb shredded cheddar cheese

### PREPARATION

Take the ground beef and make 16 each 1 ounce pieces and roll into round meatballs. Place the meat balls in a 375°F oven and bake for 15 minutes. Take meatballs out of the oven and let rest. Take the shredded cheese and mix with the flour. Add in the Worcestershire sauce into the cheddar cheese. In a sauce pan slowly melt down the cheese mixture until the cheese starts to bubble, turn stove down to a little simmer and cook the mixture for 15 minutes to cook the flour out. Take the foccacia and cut into 1 ½ inch cubes. Toss the foccacia in the olive oil. Season the foccacia with the Tuscan rub. Heat the adobo sauce in a saucepan once heated skewer the meatball with a 6 inch bamboo skewer and dip the ball into the adobo sauce.

