

Horseradish & Chive Beer Cheese Fondue

Servings: 8

INGREDIENTS

- 2 oz flour
- 1 oz Monarch® garlic sauce
- 24 sl Glenview Farms® horseradish chive white cheddar cheese
- 1 oz prepared hot English mustard
- 16 oz beer
- 3 T Worcestershire sauce
- 2.5 lb soft pretzel bread
- ½ T paprika

PREPARATION

Chop cheese into small dice. Toss cheese with flour, coating thoroughly. In double boiler, heat beer, garlic sauce and Worcestershire until simmering. While stirring constantly, add cheese into beer. Continue stirring until smooth.

Stir in paprika and mustard until dissolved.

Heat pretzels and cut each into 10-12 pieces. Serve each 8 oz portion of fondue with 1 cut up pretzel.

