



# Woodstock

Inn & Resort

*Presents:*

## *Vermont Farmstead/Billings Farm & Harpoon Brewery Cheese Fondue*

### Ingredients ~ Serves 4:

- 4 oz shredded Vermont Farmstead “Governors Cheddar”
- 4 oz shredded Billings Farm “Butter Cheddar”
- 4 oz Harpoon IPA
- ½ tsp garlic, chopped fine
- 2 tsp corn starch mixed with a small amount of water
- Diced hard crust King Arthur sourdough baguette

### Method:

- Open the Harpoon IPA and pour 4 oz in a small stainless steel pot.
- Pour the remaining beer in a glass and consume it at will.
- Add the garlic to the pot and bring the beer to a simmer.
- Add the shredded Vermont cheddar cheese to the pot and stir in a single direction with a wooden spoon until the cheese is completely dissolved.
- Add the corn starch and water mixture and allow it to thicken the fondue cooking an additional 1-2 minutes.
- Pour the cheese mixture in to the servicing vessel and serve with the hard crust bread.

*Enjoy & Daydream of Being in Woodstock, Vermont!*