



Woodstock

Inn & Resort

Billings Farm Cheddar Cheese Fondue

Serves 4



Cheese Fondue Ingredients

1 Cup "Our Favorite" Billings Farm
Butter Cheddar Cheese, *Shredded*
½ Cup Dry White Wine
½ tsp Garlic, *Finely Chopped*
2 tsp Cornstarch, *Mixed with Water*

Chef's Accompaniments

Hard Crust Bread, *Diced*
1 Apple, *Sliced*
12 Cornichon Pickles
1 Bunch Red Seedless Grapes
Summer Sausage, *Sliced*

Method for Cheese Fondue

Pour the white wine in a small stainless steel heavy gauge pot. Add the garlic to the pot and bring wine to a simmer. Add the shredded Billings Farm Cheddar to the pot and stir with a wooden spoon in a single direction until the cheese is completely melted. Add the cornstarch water mixture and allow it to thicken the fondue, heating an additional 1-2 minutes.

Pour the Cheese Fondue into your favorite serving vessel and serve with the prepared accompaniments. Enjoy with the remaining white wine!