
Fiesta Cheese Fondue

*Chef John Robertson - The Melting Pot Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

flour (for dredging)

8 ounces beer

1/4 teaspoon garlic, minced

1/2 teaspoon Worcestershire sauce

1/4 teaspoon ground mustard

1/2 ounce jalapeno peppers, chopped

1/2 ounce onions, chopped

2 to 3 ounces Picante sauce

12 ounces sharp Cheddar cheese, grated

4 ounces Swiss Emmentaler cheese, grated

Grate the cheese.

Combine the cheese in a plastic bag and toss with flour until lightly coated.

Heat the beer in a double boiler. Stir in the spices.

Add the cheese slowly, stirring constantly.

When all of the cheese has melted, whip with a whisk to a fluffy consistency.

Fold in the Picante sauce and jalapeno.

Serve with vegetables, apples, bread and tortilla chips.

Appetizers

Per Serving (excluding unknown items): 1628 Calories; 114g Fat (65.2% calories from fat); 91g Protein; 45g Carbohydrate; 1g Dietary Fiber; 357mg Cholesterol; 5944mg Sodium. Exchanges: 12 Lean Meat; 6 Vegetable; 15 Fat; 0 Other Carbohydrates.