



Posted on 18 October 2012
by ewfood

Spinach Cheese Fondue



Ingredients

2 packets cheddar cheese
1 1/4 cup cream cheese
2 1/4 cups fresh spinach - chopped fine
8 cloves garlic - chopped fine
1 1/4 cup dry white wine
2 1/4 tbsp butter
2 1/4 tsp cornstarch
Salt and freshly ground pepper to taste

Preparation

- 1 First, melt butter in medium pan on medium heat.
- 2 Then add the garlic, salt and pepper, and allow it to cook on the heat for 2 minutes.
- 3 Mix well.
- 4 Stir in the wine and bring to a simmer.
- 5 After that add the shredded cheese with cornstarch - 1/2 cup (at a time), to wine mixture.
- 6 Once everything is in and combined nicely, allow the mixture to cook for a minute.
- 7 After the cheese is completely melted, stir in the cream cheese.
- 8 Now let this cook till everything is melted and combined thoroughly.
- 9 Then add the spinach and allow to cook for another 2 minutes.
- 10 Keep stirring.
- 11 Serve in a fondue pot with cubes of bread speared on a fondue stick into the bubbling cheese mixture.

Cooks Note

You can take out the spinach and decrease the quantity of garlic - if you want to make a simple plain cheese fondue.

Try using Beja cheese for this recipe.