



BILLINGS FARM & MUSEUM

Vermont Cheese Fondue

Ingredients:

- 4oz grated Billings Farm Butter Cheddar
- 4oz grated Billings Farm Woodstock Reserve Cheddar
- ½ cup Harpoon UFO or IPA (Note: to make this GF, use a dry white wine)
- 1 clove garlic, finely chopped
- 2 tsp cornstarch mixed with a small amount of water
- Crusty bread cut into chunks, pickled vegetables, apples, grapes, or any desired fruit or vegetables

Directions:

- Combine the beer (or wine) with the chopped garlic in a small stainless steel. Bring to a simmer.
- Add the grated cheddar to the pot and stir in a single direction with a wooden spoon until the cheese is dissolved.
- Add the corn starch and water mixture and allow it to thicken the fondue, cooking an additional 1-2 minutes (continue to stir in one direction).
- Pour the fondue into a serving vessel and serve with the crusty bread, vegetables and fruit.

Note: it is best if you have a way to keep the fondue warm while serving to ensure the cheese stays melted.

Adapted from the Woodstock Inn & Resort recipe