

BLUE CHEESE FONDUE

Ingredients:

2 ounces Point Reyes Blue Cheese
½ cup half and half
1 tablespoon tapioca flour
2 cloves of garlic



Directions:

Cut garlic in half. Rub garlic around the inside of a fondue pot. Heat fondue pot to medium heat. Add half and half. Add cheese and stir until it is all melted. Add tapioca flour and stir again so there are no lumps. This all takes about five to seven minutes.

Serve warm in a small crockpot with cut vegetables like broccoli florets, celery sticks, carrot sticks, and asparagus. It may also be served with crackers and/or bread cubes.



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