

## FROMAGE FORT

### Ingredients:

One pound leftover cheeses, three kinds is enough but five to six kinds would be superb!!!  
3 -4 cloves garlic  
1/2 cup dry white wine  
1 tsp. groundpepper



### Directions:

Take cheese. Trim off any mold or rind or dried parts.

Cut the cheese into cubes.  
Put the cheese in a food processor.

Toss in three to four cloves of garlic smashed up. Chop for a few seconds.

Add one half cup of dry white wine and one teaspoon ground pepper. Puree until creamy, about thirty seconds.

Remove and transfer into a crock or bowl. Cover tightly with plastic wrap and refrigerate.



Let warm to room temperature to serve with crusty bread or crackers.  
crackers.

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