

German Cheddar and Beer Fondue

Recipe courtesy Rachael Ray



Recipe Summary

Difficulty: Easy

Prep Time: 10 minutes

Cook Time: 12 minutes

Yield: 4 servings

User Rating: ★★★★★

1 sack, 10 ounces, 2 1/2 cups, shredded sharp Cheddar, available on dairy aisle

1/4 to 1/3 pound, 4 to 6 ounces, Gruyere, shredded

1 rounded tablespoon all-purpose flour

1 cup German lager beer

2 tablespoons spicy brown mustard

A few drops hot sauce

A few drops Worcestershire sauce

For Serving:

1 1/2 pounds cubed or thick sliced and browned wursts: knock, brat or brot,

1 package mini party franks (recommended: Boars Head)

1 head cauliflower, separated into florets

1 small jar mini Gherkin pickles, drained

1 small jar pickled onions, available on vegetable aisle

1 small, round loaf rye, pumpernickel or sour dough bread, cubed

Combine cheeses in a bowl with flour. Add beer to a small pot and bring up to a bubble over medium heat. Reduce the heat to simmer and add cheese in handfuls. Stir constantly, melting the cheese in batches. Stir in a figure-eight pattern with wooden spoon. When the cheese has been incorporated fully, stir in the mustard, hot sauce and Worcestershire sauce. Transfer fondue to warm fondue pot.

In a large skillet, bring 2-inches of water to a boil and blanch the cauliflower for 2 to 3 minutes, drain and arrange around the fondue pot.

In the same pan, bring the cooking water back to a boil and add the mini franks and sliced wursts. Cook, uncovered until all the liquid has evaporated. Add 1 tablespoon butter to the pan to crisp the casings. Pile wursts and dogs near fondue. Complete the dipping selections with dishes of pickles, onions and cubed bread.

Episode#: TM1010

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