

Gouda Cheese Fondue with Chardonnay

Delicious and easy fondue recipe made with Bagley's Chardonnay.



Ingredients:

1 lb. Gouda, cubed
2 cloves Garlic
1 cup Bagley's Chardonnay
¼ cup Cornstarch, enough to coat the cheese
¼ cup Fresh tomatoes, diced (I used canned)
2 Tbsp. Fresh Basil, julienned
Sea salt and cracked pepper to taste
Nutmeg to taste
Shot of Tabasco

Directions:

1. Smash the garlic cloves and rub inside of heavy sauce pan; then discard the garlic.
2. Put saucepan on the stovetop over medium heat and add the white wine, scraping with a wooden spoon to dissolve the garlic residue.
3. Toss the Gouda cubes in a small bowl with the cornstarch, add the cheese to the saucepan and melt; stir to prevent scorching.
4. When melted, add the tomato basil, nutmeg and Tabasco. Adjust seasoning to taste and serve with pretzels or bread.

