

Beer-and-Cheddar Fondue

From Southern Living

Stir occasionally when serving to keep blended.

1/2 pound ground pork sausage
6 tablespoons butter
1 onion, chopped
1 garlic clove, chopped
6 tablespoons all-purpose flour
2 cups milk
2 (8-ounce) blocks Cheddar cheese, shredded
1 cup beer*
1 (4-ounce) can chopped green chiles

1/2 teaspoon salt
1/4 teaspoon ground red pepper
Cubed French bread or sliced pears

Cook ground pork sausage in a large saucepan over medium heat, stirring until it crumbles and is no longer pink. Drain and remove sausage from pan.

Melt butter in saucepan over medium heat; add onion and garlic, and sauté until tender.

Add flour, stirring until smooth. Cook, stirring constantly, 1 minute. Gradually add milk, stirring until thickened. Add cheese, stirring until melted. Remove from heat; stir in sausage, beer, and next 3 ingredients. Transfer to a fondue pot or slow cooker, keep warm on LOW. Serve with cubed French bread or sliced pears.

*Nonalcoholic beer may be substituted for regular beer.

Yield: Makes about 6 cups