

Saxon 3 Cheese Fondue

INGREDIENTS	QUANTITY	PROCEDURE
For the Cheese Sauce		Makes 3 to 4 cups
Heavy Whipping Cream	1 cups	
Pastures Wisconsin Handcrafted Aged Cheddar Style Cheese	8 ounces	Shredded or sliced thin
Big Ed's Gouda Style Aged Grass Based Cheese	8 ounces	Shredded or sliced thin
Asiago Fresca Handcrafted Cheese	8 ounces	Shredded or sliced thin
Salted Butter	1 tablespoon	
Fresh Basil	1 tablespoon	Chiffonade
White Wine	¼ cup	Reduced by half
Rum	2 tablespoons	Dark or any dark Whiskey

Directions for the Cheese Fondue:

1. In a large saucepan on a medium heat add the wine and reduce by half. Add the cream and the rum. Bring to a simmer over medium heat, stirring frequently until cream start to thicken, about 5 minutes.
2. Gradually stir in slice cheddar cheese, Asiago and Gouda cheese. Reduce heat to low, and continue to stir just until all the cheese is melted and the sauce is thickened. Note: If the sauce is to thin add more cheese and if it's to thicken thin it out with a little white wine or cream.
3. Transfer cheese to a fondue pot and keep warm.

Serve with homemade pita chips, cocktail wieners, or anything you want to dip into a cheese sauce.

Recipe Created By: *Chef Ace Champion*