

German Beer & Cheese Fondue or Brew Cheese

By Chef Robert Graf from Alphorn Bistro at Inn at Danbury

Serves 2

3 ½ Oz Sharp Cheddar Cheese
1 ½ Oz Gruyere Cheese
4 Oz German Beer (Pils or Lager)
1 Tablespoon Flour
1 Tablespoon German Sweet/Hot mustard or spicy brown
Dash of Worcestershire Sauce
Few drops of Tabasco Sauce

For serving options

You can use a variety of breads for dipping; the best are the more sturdy breads like Rye, Dark Wheat, Focaccia or Pumpernickel

Use cut up blanched vegetables like Cauliflower or Broccoli Florets

Pieces of Bratwurst and small party franks

Small pickled onions

Gherkin pickles

Any variety of apples sliced into wedges for dipping

Shred Cheeses into a bowl and toss with flour

Heat beer in heavy bottom sauce pan until it bubbles, reduce to simmer

Add Cheeses in batches; stir constantly until melted and fully incorporated

Stirring constantly in a figure-eight pattern with wooden spoon, add in Mustard and Sauces.

Transfer to a fondue pot or other serving dish

Meanwhile if you are going to be using the vegetables and Wursts, blanch

Cauliflower or Broccoli 2-3 minutes in boiling salted water

In the same pan, bring the cooking water back to a boil and add the mini franks and pieces of bratwurst. Cook uncovered until all the liquid has evaporated. Add 1 Tablespoon butter to the pan to brown brats and franks and serve up with fondue and other dipping selection.

Have a fun time dipping and talking while enjoying your favorite German beer