

## cheesy roasted jalapeño fondue (non alcoholic)

ServingsPrep TimeCook Time4 servings10 minutes5 minutes

Kosher Key Dairy

## Description

Non-alcoholic cheese fondue made with cheddar cheese, pepper jack cheese, milk, lemon juice, roasted jalapenos and smoked paprika. Kosher, dairy.

## Ingredients

- 1 cup milk
- 3 tbsp lemon juice
- 2 tbsp cornstarch
- 8 oz shredded cheddar cheese (2 cups)
- 8 oz shredded pepper jack cheese (2 cups)
- 1 tsp smoked paprika
- 3-4 roasted jalapeños, minced

## Instructions

- 1. Prepare the fondue pot by slicing a fresh garlic clove in half, then rubbing the sides and base of the pot with the cut side of the garlic.
- 2. Pour milk, lemon juice, and cornstarch into a saucepan on the stovetop. Whisk over medium low heat until the cornstarch fully dissolves into the liquid.
- 3. Begin adding the shredded cheese to the pot gradually, one handful at a time. Whisk the cheese continuously as it melts.
- 4. Let each handful of cheese melt before adding the next handful. Do not raise the heat or let the cheese come to a boil.
- 5. When all of the cheese is melted, check the texture. If it seems too thick or lumpy, add a little more lemon juice and whisk until the texture is smooth and right for dipping.
- 6. Add the minced roasted jalapeños to the pot and whisk to blend.

- 7. Whisk in the smoked paprika until well blended.
- 8. Transfer the melted cheese mixture to your fondue pot. Turn the pot on or light the heat source; keep the heat very low so the cheese stays soft, but doesn't boil.
- 9. Serve cheese fondue with bread, lightly steamed vegetables, crackers, or my personal favorite--pretzel challah!

Nutrition Facts Cheesy Roasted Jalapeño Fondue (non alcoholic)	
Amount Per Serving	
Calories 499	Calories from Fat 342
	% Daily Value*
Total Fat 38g	58%
Saturated Fat 23g	115%
Cholesterol 116mg	39%
Sodium 683mg	28%
Potassium 231mg	7%
Total Carbohydrates	9g <b>3</b> %
Sugars 4g	
Protein 30g	60%
Vitamin A	29.3%
Vitamin C	20.4%
Calcium	90.1%
Iron	5%
* Percent Daily Values are based on a 2000 calorie diet.	