



cheesy roasted jalapeño fondue (non alcoholic)

Servings
4 servings

Prep Time
10 minutes

Cook Time
5 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.

- ## Nutrition Facts

Amount Per Serving

% Daily Value*

Saturated Fat 23g	115%
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Sodium 683mg	28%
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Total Carbohydrates 9g **3%**

Sugars 4g

Protein 30g	60%
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Vitamin A	29.3%
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Vitamin C	20.4%
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Calcium	90.1%
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Iron	5%
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