

GOUDA FONDUE

Bring back the fondue party! Serve with cubed crusty bread, fresh fall apples, cooked squash, and so much more.

This can be stored and reheated for up to seven days.

1 ea. Shallot, minced

1 Tbsp. Butter

1/2 tsp. Black pepper

1/2 C. White Wine

1/2 C. Milk

1 tsp. Sodium Citrate

1 # Gouda, shredded

In a large pot, cook the shallot, butter, and black pepper until the shallot is translucent. Add the white wine and simmer for one minute to cook off the alcohol. Add the milk and bring up to almost a simmer. Add the Sodium Citrate and stir until dissolved. Add the grated cheese and mix until melted. The sodium citrate is simply the salt from citric acid and will help your fondue stay emulsified and super creamy.