

The Melting Pot Swiss Cheese Fondue

Yield: 6 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-swiss-fondue-recipe-melting-pot>

Ingredients:

- 8 ounces Swiss cheese shredded, Mild Irish Swiss or Emmentaler Swiss work well
- 4 ounces sharp cheddar cheese shredded
- 1/4 cup flour
- 12 ounces beer Good
- 1 tablespoon Worcestershire sauce
- 2 cloves garlic minced
- 1/4 teaspoon mustard powder
- 1/4 teaspoon freshly ground black pepper to taste

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 55 milligrams
4. Fat: 17 grams
5. Protein: 16 grams
6. SaturatedFat: 11 grams
7. Sodium: 220 milligrams
8. Sugar: 1 grams

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