

Triple Cheese Fondue

From the kitchen @ HammersNHugs.com



Ingredients:

½ c butter

4 medium onions, shredded

3 T flour

3 c sour cream

2 lbs aged sharp cheddar, shredded

1 ½ lbs Gruyere, shredded

½ lb smoke Gouda, shredded

½ c chives

Directions:

Using a food processor shred the onions. They will almost appear creamed and will leave a lot of liquid. Pour the liquid out. Set aside in a bowl. Then using a food processor, shred all the cheese and set aside in a bowl. Using a large pot, melt the ½ c butter and saute the shredded onions for approx 2 minutes. Stir in the flour and the sour cream and cook for 2 minutes. Gradually add the cheese, stirring until smooth. Add the chives. Keep on low heat and stir occasionally until ready to transfer directly to heated fondue pots.

To Freeze:

Allow fondue to cool completely in microwave and freezer safe glass bowl. Seal tightly and place in freezer. Can be safely deep frozen for up to 3 months. Thaw overnight. Reheat in microwave or over low heat on the stove as needed.