

OSTENBØRG® HORSERADISH *and* CHIVE HAVARTI FONDUE

Serve this fondue at a game-time gathering with an assortment of hard and soft pretzels, pita chips and plenty of cold brews.

Yield: Approx. 4 servings

method:

- Stir together cheese, wine, mustard and mayonnaise in a ceramic fondue pot.
- Cook mixture over low heat for approximately 7 - 10 minutes, stirring constantly with a wooden spoon.
- When the cheese has melted completely, remove pot from stove and transfer to a table-top burner.
- Serve with cubed bread, hard and soft pretzels, pita chips, tortilla chips, pickles or blanched vegetables.

ingredients:

- ½ cup Pinot Grigio
- 1 ½ cups **Ostenbørg® Horseradish and Chive Havarti**, shredded
- 1 tablespoon Dijon mustard
- 1 tablespoon mayonnaise