

SHRIMP SCAMPI FONDUE

Yield: Approx. 4 servings

method:

- Rub fondue pot with clove of garlic.
- Stir together cheese and wine in a ceramic fondue pot. **Note: wine quantity can be adjusted for desired consistency.*
- Cook mixture over low heat for approximately 5 - 8 minutes, stirring constantly with a wooden spoon.
- When cheese is fully melted, stir in shrimp, parsley and lemon juice and let simmer for 2 - 3 minutes; remove pot from stove and transfer to a table-top burner.
- Serve with cubed bread or grilled shrimp.

ingredients:

- 1 clove garlic
- 1 ½ cups **Grand Cru**[®],
shredded
- 1 cup **MezzaLuna**[®] **Fontina**,
shredded
- ¾ cup Pinot Grigio*
- ½ cup popcorn shrimp, grilled
or sautéed
- ¼ cup parsley, chopped
- 1 teaspoon lemon juice