

SPINACH *and* ARTICHOKE 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 has fully melted, stir in nutmeg, spinach and artichoke hearts and let simmer for 2 - 3 minutes until heated through; remove pot from stove and transfer to a table-top burner.
- Serve with tortilla chips or cubed bread.

ingredients:

- 1 clove garlic
- 1 ½ cups **Le Gruyère Switzerland AOC**, shredded
- 1 cup **MezzaLuna® Fontina**, shredded
- ¾ cup Pinot Grigio*
- Dash nutmeg
- 2 ounces fresh spinach, washed, coarsely chopped
- ½ cup artichoke hearts, chopped (not marinated)

Dipping Options

Bread is the traditional dipping option (baguettes and crusty breads work best), but try these additional suggestions for fun and tasty alternatives:

- Cubed ham or turkey
- Mushrooms
- Baby carrots
- Cherry tomatoes
- Boiled or grilled shrimp
- Steamed broccoli or cauliflower
- Boiled new potatoes
- Chunks of apples and pears
- Red and green grapes
- Lump crab meat
- Grilled beef, chicken or veggies
- Hard or soft pretzels