Cheddar Cheese Fondue

½ cup of white wine or beer, divided

2 tsp minced garlic

1 tsp dry mustard powder

2 tsp Worcestershire sauce

6 oz cheddar cheese, shredded or cut in small cubes

2 oz Swiss cheese, shredded or cut in small cubes

1 TBS cornstarch or flour dissolved in 1 tablespoon of wine

Dissolve the cornstarch in 1 tablespoon of wine.

Add wine cornstarch, garlic, mustard powder and Worcestershire sauce to fondue pot on medium heat.

Bring the liquid to a simmer.

Reduce the heat the heat to low and stir in the cheeses.

Stirring continually until all cheese is added and melted.

Add additional wine or beer in cheese too thick.

Serve hot

Serve with cubed bread, sliced apples, salami, veggies, etc

Serves 2 -4 people