

MURRAY'S FONDUE KIT

Prep: 5 min. | Cook: 10 min. | Total: 15 min. | Serves: 6

A quick and cheesy dip made from Murray's original blend!



Ingredients:

1 tsp. salt	1 clove garlic
¾ cup white wine	6 Oz. Murray's Fondue Blend
1 tsp. lemon juice	

Directions:

1. Sprinkle 1 teaspoon of salt at the bottom of a small saucepan.
2. Cut the garlic clove in half and rub the inside of the saucepan, starting with the salt.
3. Add wine to the pan and heat on medium high just until boiling.
4. Gradually add the cheese, whisking constantly, until melted and smooth.
5. Add lemon juice and whisk until incorporated, then serve.