



**Woodstock**  
Inn & Resort

## Billings Farm Cheddar Cheese Fondue For Two



### Cheese Fondue Ingredients

½ Cup Billings Farm Butter Cheddar  
“Our Favorite” Cheese, *Shredded*  
½ Cup Billings Farm Woodstock  
Reserve Cheddar Cheese, *Shredded*  
½ Cup Dry White Wine  
½ tsp Garlic, *Finely Chopped*  
2 tsp Cornstarch

### Chef’s Accompaniments

Hard Crust Bread, *Diced*  
1 Apple, *Sliced*  
Your Favorite Pickled Vegetables,  
*Such as Cornichon Pickles & Carrots*  
1 Bunch Red Seedless Grapes  
Kettle Cooked Potato Chips  
Summer Sausage, *Sliced*

### Method for Cheese Fondue

In a small stainless steel heavy gauge pot, pour in the white wine, add the garlic and cornstarch, and bring to a simmer, whisking every so often. Add the shredded Billings Farm Cheddar to the pot and stir with a whisk or wooden spoon in a single direction until the cheese is completely melted. Pour the Fondue For Two into your favorite serving vessel and serve with the prepared accompaniments. Enjoy the remaining wine as you share this cheesy fondue with your love!



**BILLINGS**  
FARM & MUSEUM