



INGREDIENTS

- 1 garlic clove
- 1 c Yuengling® Oktoberfest Beer
- 2 c grated Monterey Jack cheese
- 1 c grated Emmentaler cheese
- 2 Tbs cornstarch
- 1½ c crumbled Roquefort cheese
- ¼ to ½ tsp Tabasco sauce or to taste
- 1 tsp Dijon mustard
- Freshly ground black pepper

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DIRECTIONS

1. Dice garlic and mix well with Yuengling® Oktoberfest Beer. Heat on low; carefully place pot on lit burner. Toss Monterey Jack and Emmentaler cheeses in cornstarch; add to fondue pot. Cook, stirring well, until cheese has melted.

2. Stir in Roquefort, Tabasco sauce, Dijon mustard and freshly ground black pepper to taste. Continue to cook, stirring until mixture is smooth and creamy.

Yuengling® OKTOBERFEST FONDUE

3. Serve with dippers such as pickled jalapeño chilies, large pickled gherkins, large pitted olives and cubes of warm French bread.

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