

Mexican Fondue

Serves 8

Ingredients:

1 pound cheddar cheese shredded (4 cups)

1 pound Monterey Jack cheese, shredded (4 cups)

¼ cup flour

2 teaspoons chili powder (or more)

1 large green pepper

1 large red pepper

1 pint (2 cups) cherry tomatoes

2 large avocados

1 loaf sourdough or French bread

1 clove garlic, halved

1 can (12 ounces) beer

1 can (4 ounces) hot green chili peppers, seeded and chopped

1 bag (6 ounces) corn chips

1. Combine cheddar and Monterey Jack cheeses with flour and chili powder in a large bowl until well blended.
2. Halve, seed and cut green and red peppers into thin strips; wash and stem cherry tomatoes; halve, pit and peel avocados; cut into 1" cubes. Cut bread into 1" cubes, leaving some crust on each piece. (This much can be done ahead, if you wish. Wrap each food separately in plastic wrap and refrigerate until serving time.)
3. When ready to serve, rub the garlic along the inside of a ceramic fondue pot or flameproof ceramic baking dish; add beer and heat slowly, just until beer stops foaming and begins to bubble.
4. Gradually add cheese mixture, a handful at a time, stirring constantly until cheese is melted and smooth; add hot green peppers. Place pan over a candle warmer and serve on a tray with groups of pepper strips, avocado pieces; bread chunks, cherry tomatoes and corn chips.

Preparation time: 20 minutes

Cooking time: 15 minutes

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