



Just One Bite Cheese

Blackstick's Blue Cheese Fondue with Cherry Tomatoes and Cipollini Onions

Ingredients:

Item #:	Amount:	Ingredient:
00000	1 pt	Ale
98908	2 lb	Cipollini onions
31890	4 Tbsp	Extra virgin olive oil
26771	to taste	Kosher salt
32131	to taste	Black pepper
98325	2 pt	Cherry tomatoes
400551	6"	Skewers
56921	2 Tbsp	Butter
99719	2 tsp	Garlic, minced
50181	1 qt	Heavy cream
62050	2 lbs	Blackstick's Blue Cheese
91976	2 tsp	Thyme leaves

Method:

- Pan sear the cipollini onion and cut in half. Let cool.
- Sweat the thyme and garlic in the butter.
- Add the cream and bring to a simmer. Reduce by half, add 1 pint of ale.
- Add the cheese and blend well.
- Season with salt and pepper. Keep warm.
- Serve with seared cipollini onions and tomatoes, as well as toasted bread of your choosing for dipping.



J.Kings' Annual
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Irish Cheddar & Guinness Fondue

Ingredients:

Item #:	Amount:	Ingredient:
00000	2 pts	Guinness stout
50181	2 pts	Heavy cream
20377	4 lbs	Irish cheddar
26771	to taste	Kosher salt
32131	to taste	Black pepper
400551	5 ½"	Skewers
12980	1x1"	Toasted Rye
47161	¾"	Sour pickle slices

Method:

- Bring stout to a simmer.
- Shred the cheese and blend into stout.
- Slowly add the cream a little bit at a time.
- Season with salt and pepper.
- Toast the bread cubes in the oven.
- Cut pickles into chunks. Serve.



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