

Fondue Recipe

Ingredients

- 2 cups **milk**
- 1 tablespoon **Worcestershire sauce**
- 2 teaspoons **ground dry mustard**
- **1 clove garlic**, peeled and crushed
- 3 tablespoons **all-purpose flour**
- 6 cups **grated cheddar cheese**

Method

Mix the milk, Worcestershire sauce, ground dry mustard, garlic and flour in a medium saucepan. Heat gently until it is almost boiling. Gradually add the cheddar cheese, stirring continually until it has melted. Keep the mixture warm in a fondue dish.