

Vegetable Fondue



Ingredients

2# mixed vegetables of your choice, cut into bite sized pieces
(in the picture: tri-colored heirloom carrots, poblano peppers, eggplant, onions, garlic, cherry tomatoes, fresh peas)
2 tbsp. oil
salt and ground black pepper to taste
½ cup lager or ale beer
2 tbsp. flour
2 oz. melting cheese (American, processed, cream, etc.)
2 oz. sharp cheddar cheese, shredded
2 oz. cheese of your choice
2 cloves roasted garlic, minced.
Worcestershire sauce to taste
Hot sauce to taste
minced fresh herbs such as chives, parsley, or thyme
toast points for serving

Procedure

1. Preheat oven to 400°F. Combine the vegetables you wish to have roasted and toss in vegetable oil, and season with salt and pepper. (i.e.- the fresh peas were not roasted, just tossed in at the end).
2. Put into a heavy pan such as cast iron and roast until vegetables are brown and caramelized, stirring as necessary to promote even browning.
3. In the meantime, combine beer and flour with a whisk in a 1 quart non-reactive sauce pan. Bring to a simmer.
4. When simmering, sprinkle in cheese while stirring a little at a time.
5. Add minced roasted garlic cloves, Worcestershire sauce, and salt and pepper. If desire add a few splashes of hot sauce.
6. When vegetables are done, stir well, and add in any non-roasted vegetables and herbs.
7. Top with fondue. Serve immediately with toast points.

Serves a bunch as an appetizer