



## **CAPTAIN'S MIDNIGHT FONDUE**

*With Fireman's Brew Blonde*

2 tablespoons Flour  
½ teaspoon Salt  
¼ teaspoon Pepper  
8oz. Sharp Cheddar Cheese, shredded  
8oz. Swiss cheese, shredded  
1 clove Garlic  
12oz Fireman's Brew Blonde  
Dash Red Pepper Sauce

- Toss flour, salt, pepper and cheese until cheese is coated.
- Cut clove of garlic and rub on inside of fondue pot.
- Add beer to pot and heat over low flame.
- Add cheese mixture, 1 cup at a time, stirring after each addition, until cheese is melted and blended.
- Stir in pepper sauce.



**RECIPE CREATED BY:**

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