

CHEETOS® Beer Cheese Fondue

Ingredients

- 2 cups (1 lb)+ more for topping sharp cheddar, block, shredded
- 1 cup beer, lager
- 2 tbsp cornstarch
- 1/4 tsp garlic salt and pepper
- 1/4 cup heavy cream or evaporated milk
- 8 oz bag CHEETOS® Crunchy Cheese Flavored Snacks

How to make it

1. Shred fresh block of cheddar in a bowl, toss with 1 tbsp of cornstarch and toss to combine.
2. In a non-stick or cast-iron skillet, add beer and heat over medium/high heat. Once beer begins to boil, add 1 tbsp of cornstarch and whisk immediately until all lumps are gone.
3. Add heavy cream and whisk again. Begin adding in small handfuls of shredded cheddar and whisk until smooth. Reduce heat and add garlic salt, pepper to taste, and add any additional heavy cream to desired consistency. Whisk gently. Turn heat off. Turn on Broiler setting on oven.
4. Sprinkle a ring of shredded cheese over the top of the fondue. Crush a small amount of CHEETOS® Crunchy and sprinkle over the top of the ring of cheese.
5. Place in the oven broiler and allow cheese to melt for about 1-2 mins. Remove from oven and serve immediately with a bag of Crunchy CHEETOS®.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	8-10

Made with



CHEETOS® Crunchy Cheese Flavored Snacks