

This recipe was created especially for Jasper Winery  
by Chef Cody James of Manhattan Catering LLC.

# White Cheddar and Raspberry Fondue

Makes 6 cups

## Ingredients:

1 ½ cups cleaned and dried fresh raspberries  
1 ½ cups Maytag White Cheddar, shredded  
2 egg yolks  
1 cup Jasper Winery "Lucy Lane" Wine  
1 ½ cups heavy whipping cream  
Pinch of salt  
1 fondue pot

## Directions:

In a small sauce pan, bring wine to a boil and add raspberries. Reduce until syrup thickens. Put aside. In another sauce pan, combine cream, beaten egg yolks and a pinch of salt. Bring to a boil while continuously stirring until thickened, approximately 5 minutes. Add shredded cheese. Reduce heat and stir continuously until cheese is melted. Pour into fondue pot and swirl in raspberry wine mixture. Serve with pound cake, biscotti, sliced apples, pears, and dried figs.

