

Julie's Cheese Fondue Loaf



Ingredients:

- 1 round loaf bread, unsliced (sour dough or rye)
- 1 - 5 oz. jar Kraft® Old English sharp cheese spread
- 1 - 5 oz. jar Kraft® Bacon cheese spread*
- 1 - 5 oz. jar Kraft® Roka Blue cheese spread*
- ½ cup warm beer
- 3 tablespoons melted butter
- 1 teaspoon Worcestershire sauce
- 1 dash of Tabasco® sauce
- ¼ cup finely chopped onion
- 1 clove garlic, minced
- Chopped vegetables, crackers, tortilla chips or extra bread for dipping

*These jars of cheese spreads may be hard to find. If unavailable, substitute 5 oz. each of any soft blue cheese or soft bacon flavored cheese.

Directions:

Tear out inside of bread, leaving at least ½-inch around the side and bottom. Tear bread into bite-sized pieces. Mix all ingredients well and pour into the bread bowl. Chill at least 1 hour before serving. Serve on a platter surrounded by the bread and/or chips, crackers or veggies.



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