

Cheese Fondue “Sunrise” with Tortilla Wedges©

Ingredients:

- 1–8 oz. pkg. Velveeta™ cheese, cut into pieces
- 1–8 oz. pkg. cream cheese, room temperature
- 3 Tbsp. mayonnaise
- 2 Tbsp. Dijon mustard
- 2 Tbsp. sundried tomatoes, drained
- 4 Tbsp. Martini & Rossi™, dry, optional
- 3–4 Tbsp. sour cream

Method:

Fill the outer pot of a double boiler with water. Fill inner pot with all ingredients except sour cream and heat until all is melted. Serve in a fondue pot.

Tortilla—Ingredients:

- 1 pkg. tortillas (10 tortillas)

Method:

Preheat conventional oven to 350°, convection oven to 325°.

Cut tortillas into wedges, put on an ungreased cookie sheet and bake 6–8 minutes or until golden brown. To serve, arrange in a sunburst pattern on a plate.

Hint: If fondue is too heavy, thin down with cream or half & half.

Hint: Fondue is very good over veggies.

