

# chattavore

BLUE CHEESE FONDUE FOR CHIPS (ADAPTED FROM [FOODNETWORK.COM](http://FOODNETWORK.COM))

Prep time: 10 minutes

Cook time: 10 minutes

Serves 4-8

- 4 tablespoons unsalted butter
  - 1 onion, diced
  - 1/4 cup all-purpose flour
  - 2 cups milk
  - 1/4-1/2 teaspoon cayenne pepper
  - 8 ounces crumbled blue cheese
  - salt, to taste
  - chips, crackers, or toasted bread slices for serving
1. Melt butter in a large (10-12 inches) nonstick skillet over medium heat. Sauté the onion until softened. Stir in the flour and cook for one minute.
  2. Slowly whisk in the milk and cook until thickened. Add the cayenne, blue cheese, and salt to taste, stirring to completely combine. Serve immediately with sweet potato or regular potato chips, crackers, pita chips, or toasted bread slices/crostini.