



## **Pentamere's Cold Wine Fondue with Cheese**

*From Pentamere Winery*

### **Fondue Ingredients:**

2 cups full-bodied red wine like:

(Pentamere's Cabernet Franc, Chambourcin, or Cabernet Sauvignon)\*

1 cup granulated sugar

4 teaspoons dry fruit pectin

### **Dippers Ingredients:**

Sharp Cheddar, or [Monterey Jack Cheese](#), cubed 1/2-inch

### **Directions:**

1. Combine wine and sugar in 10-inch skillet. [Cook](#) over medium-high heat until mixture comes to a boil (2 to 3 minutes). Reduce heat to medium; continue cooking, stirring occasionally, until mixture is reduced to about 1 cup (20 to 25 minutes).
2. Stir in pectin; continue cooking, stirring constantly, for 1 minute. Remove from heat. Cool completely. Serve as a dip with [cheese](#) cubes.

Makes 1 cup fondue.

\*Substitute 2 cups non-alcoholic red wine.

**TIP:** Fondue is typically made from cheese, white wine and savory seasonings into which [French bread](#) is dipped. Here, the cheese is used as a dipper for this richly flavored "fondue". Try dipping pieces of fruit, gingerbread or angel food cake as well as cheese into this shiny, berry-colored syrup.