



## MONTEREY FONDUE

If you don't know jack about fondue, this is a delicious way to get acquainted.

**Yield:**



## INGREDIENTS

1 Unit Farm Rich Meatballs or Farm Rich Mushrooms

1/2 C Butter, softened

1/2 oz Red onion, diced

1/2 C red pepper, diced

3 tbsp. Flour

1 C Canned whole kernel corn, drained

1/2 C Canned chopped green chiles

2 C Monterrey Jack cheese, shredded

2 C Milk

1 tsp. Salt

## DIRECTIONS

- 1 PREPARE Meatballs or Mushrooms according to package directions
- 2 SAUTÉ onion and pepper in butter until tender while Meatballs or Mushrooms are baking. Add flour. Cook flour for 3 minutes.
- 3 ADD milk and bring to a boil. Add the remaining ingredients and bring the mixture to a boil. Lower heat, allowing it to thicken for 6 minutes.
- 4 PLACE in fondue pot and serve with Meatballs or Mushrooms