



Artichoke Fondue

Ingredients:

1 jar Stonewall Kitchen Artichoke Pesto

1 cup (8 oz.) soft cream cheese

2/3 C sour cream

1/4 tsp. fresh lemon zest

2 Tbsp. olive oil

2/3 C parmesan, grated

1 1/2 C Gruyere, grated

a pinch of cayenne pepper
(optional)

Directions:

Combine all ingredients in a medium saucepan. Heat over medium heat stirring with a whisk until melted and smooth. Put sauce in a fondue pot over heat. Serve with crusty bread, potatoes or vegetables.

This can also be baked in a 350°F oven stirring occasionally until melted smooth and warm.

Enjoy with any of our white wines!

"Life is an Adventure, Drink Wine!"

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