

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

KALE & ARTICHOKE FONDUE

Serves: 8-10

INGREDIENTS

- 1 lb Fresh Lacinato Kale leaves, stem free, washed, cut into 1" slices
- 3 qts Water
- 1 tablespoon Kosher Salt
- 1 ½ tablespoon Unsalted butter
- 1 small sized onion Minced onions
- 3 cloves minced garlic
- 1 tsp Kosher Salt
- ¼ cup Flour
- 2 ¼ cups Whole milk
- 1 teaspoon fresh lemon juice
- 2 teaspoons Worcestershire sauce
- 2 cups shredded Asiago cheese
- 1 cup Sour cream
- 1 cup shredded white cheddar cheese
- 1 ½ cups Canned artichoke hearts, rough chopped
- 1 cup Shredded Asiago
- 1 cup Chips or veggies of your choice for dipping



METHOD

1. In a large saucepot, bring water and salt to a boil. Add kale and blanch for 30 seconds. Drain in colander and drop kale in ice water to cool completely for 3-4 minutes.
2. Drain kale again in a colander and squeeze excess water out of kale and rough chop. Set aside.



WILDFIRE®

STEAKS, CHOPS & SEAFOOD

METHOD (Continued)

3. In a medium saucepot, melt butter; add onion and garlic and sauté over medium-high heat for 3-4 minutes.
4. Turn down the heat on pot slightly and add salt, then flour and constantly stir for 3-4 minutes more.
5. Whisk in milk and cook for another 3-4 minutes until thickened.
6. Then add all remaining ingredients and cook for another 2 minutes.
7. Remove from heat, transfer to a small serving bowl, and cool down mixture as quickly as possible.
8. Pre-heat oven to 400 degrees.
9. Transfer fondue mixture into a 2-quart ovenproof casserole dish.
10. Place in hot oven and bake for 15 minutes.
11. Take out and top with Asiago cheese and return to oven for 5-7 more minutes, or until bubbling.
12. Serve with chips or veggies of your choice for dipping and enjoy!

