



Makes 6 cups
Cook Time: 30 minutes

INGREDIENTS:

1 pound small Yukon gold potatoes, peeled and quartered

1 cup chopped carrots

1 cup chopped yellow onion

2 cloves garlic, minced

1 cup dry white wine, such as Chardonnay

2 tablespoons cornstarch

½ cup unsweetened plant milk, such as almond, soy, or rice

2 tablespoons nutritional yeast

2 tablespoons Dijon-style mustard

¼ teaspoon freshly ground white pepper

¼ teaspoon ground turmeric

1 pinch ground nutmeg

1 pinch sea salt

Vegan Cheese Fondue

Serving fondue might be the perfect party icebreaker: It encourages guests to gather around the table, chat with their neighbors, and chow down until they're full. In this vegan fondue, a satisfying combination of potatoes, carrots, cornstarch, white wine, and spices mimics the ooey-goopy factor of melted cheese. The recipe can be made up to two days ahead and reheated just before serving. Serve with plant-based dippers such as tofu or bread cubes, bell pepper chunks, broccoli or cauliflower florets, cucumber slices, asparagus spears, small whole mushrooms, snow pea pods, and pita triangles.

From sharonpalmer.com

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- 1 Combine the potatoes and carrots in a large saucepan and add enough water to cover them. Bring to a boil over high heat. Cook, covered, for 10 minutes or until tender. Drain, reserving ½ cup of the cooking water. Transfer the potatoes and carrots to a blender.
- 2 Meanwhile, place 1 tablespoon of water in a large skillet and heat over medium heat. Add the onion and garlic; sauté for 8 minutes or until tender, adding water 1 to 2 tablespoons at a time, as needed to prevent sticking. Add the onion mixture to the vegetables in the blender.
- 3 Wipe out the skillet and add the wine and cornstarch, whisking to combine. Whisk in the ½ cup reserved cooking water, the plant-based milk, yeast, mustard, pepper, turmeric, and nutmeg. Heat over medium heat and cook, stirring, until thick and bubbly. Add the wine mixture to the vegetables in the blender. Process until smooth. Season with salt.
- 4 Transfer the mixture to a fondue pot. Keep the mixture bubbling gently over a fondue burner. Serve with dippers of your choosing.