

Beer and Italian Sausage Fondue

by Giada De Laurentiis



Ingredients:

Oregano and Fennel Seed Crostini:

- Eighteen 1/3-inch-thick baguette slices, cut diagonally
- 1/2 cup extra-virgin olive oil
- 3 cloves garlic, minced
- 2 tablespoons finely chopped fresh oregano
- 2 teaspoons fennel seeds, crushed using a mortar and pestle or place in a zip top bag and crush with a rolling pin
- Freshly ground black pepper

Fondue:

- 1 cup beer, such as a brown ale, pale ale or lager, at room temperature, plus extra, as needed
- 1 tablespoon Dijon mustard
- 2 tablespoons extra-virgin olive oil
- 1 pound sweet Italian sausage, casings removed
- 1 medium onion, chopped (about 1 1/2 cups)
- 2 teaspoons fennel seeds, crushed using a mortar and pestle or place in a zip top bag and crush with a rolling pin
- 1/4 teaspoon kosher salt

- 1/4 teaspoon freshly ground black pepper
- 3 tablespoons all-purpose flour
- 2 cups packed coarsely grated extra-sharp white Cheddar (about 8 ounces)
- 2 cups packed coarsely grated fontina (about 8 ounces)
- 1/2 cup finely grated Parmesan

Directions:For the crostini: Preheat the oven to 375 degrees F. Arrange the baguette slices in a single layer on a large baking sheet. Mix the oil, garlic, oregano and fennel seeds in a small bowl. Brush the oil mixture over the top of the baguette slices. Sprinkle lightly with pepper. Bake the baguette slices until lightly toasted but still slightly soft, 12 to 15 minutes.

For the fondue: Mix together the beer and mustard in a small bowl. Heat the oil over medium-high heat in a large nonstick skillet. Add the sausage, onions, fennel seeds, salt and pepper. Break the sausage into smaller pieces with a wooden spoon and cook until browned and cooked through, about 10 minutes. Stir in the flour. Add the beer mixture and bring to a boil. Reduce the heat to medium-low. Gradually add the Cheddar, fontina and Parmesan, stirring constantly, until the cheese is melted and smooth. Keep warm over low heat. If the fondue becomes too thick, gradually stir in extra beer, 1 tablespoon at a time. (Giada ended up pouring the whole rest of the beer to thin it out)

Serve the fondue with the crostini.

We also used other 'dippers' like broccoli, tomatoes and spinach & cheese tortellini.

<https://food-network.app.link/NfW9qMYXBjb>