

Anytime You Want To Really Wow People, You Should Show Up With This Dip!

INGREDIENTS

2 pounds Italian Fontina cheese, rind removed, cubed (1-2-inch cubes)

1/2 cup extra-virgin olive oil

8 cloves garlic, thinly sliced

1 1/2 tablespoons rosemary leaves, minced

1-2 French baguettes, sliced

Salt and freshly ground pepper, to taste

PREPARATION

Place oven rack in upper portion of oven, 5 inches from the heat. Preheat broiler.

Take a large, cast-iron skillet and spread an even layer of Fontina cubes along the pan. Drizzle olive oil on top.

Sprinkle garlic, rosemary, thyme, salt and pepper over the top.

Place in oven and bake for 5-6 minutes, until cheese is bubbly

and starting to brown. Pay close attention because it's easy for cheese to burn.

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