

# Cheese Fondue

3 slices bacon

Pinch of garlic powder

¼ tsp dry mustard

1/8 of a 2lb block of Velveeta cheese, cubed.

¼ C. milk

½ loaf French bread

## Person 1:

1. Place a paper towel on a microwave safe plate. Arrange strips of bacon on the paper towel and cover the bacon with another paper towel.
2. Cook for 2 minutes on high power. Use paper towels to soak up the grease.
3. Crumble the bacon using your CLEAN hands and stir into cheese sauce.

## Person 2:

1. In a small microwave safe bowl, combine the cubed pieces of cheese, milk, garlic powder, and mustard.
2. Microwave at **50% POWER** for 3 minutes. Stir after 1 ½ minutes left.

## Person 3:

1. Slice the bread, then cube the bread (medium sized squares). Using a bread knife.

## Everyone:

Dip cubed bread into the cheese sauce. DO NOT DOUBLE DIP IF SHARING THE BOWL!