

Smoked Gouda and Spinach Dip

2# Smoked Gouda, cut into ½" chinks

2 qt. Heavy Cream

1 cup White Wine

¾# Cream Cheese

8 oz. Fresh Baby Spinach

2 tsp. Chili Flakes

Salt and Pepper to taste

Combine White Wine, Heavy Cream, cream cheese in a pot. Bring to a boil. Add gouda cheese and stir to melt in. Remove from heat and strain through a fine strainer.

Add the spinach and chili flakes, Season with Salt and pepper.

Serve warm with assorted breads, crackers and tortilla chips