

# Cheese Fondue

## Ingredients

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1/2 lb Swiss Cheese (shredded)  
1/2 lb Gruyere Cheese (shredded)  
2 T Cornstarch  
2 clv Garlic (chopped)  
1 c White Wine  
1 T Lemon Juice  
1 T Cherry Brandy  
1/2 t Dry Mustard  
0 pn Ground Nutmeg  
0 pn Black Pepper

## Instructions

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1. In a small bowl, coat the cheeses with cornstarch and set aside.
2. Over medium heat, add the wine, lemon juice and garlic and bring to a gentle simmer.
3. Gradually stir the cheese into the simmering liquid. Melting the cheese gradually encourages a smooth fondue. Once smooth, stir in cherry brandy, mustard, black pepper and nutmeg.
4. Arrange an assortment of bite-sized dipping foods on a lazy Susan around fondue pot. Serve with chunks of breads. Some other suggestions are Granny Smith apples and blanched vegetables such as broccoli, cauliflower, carrots and asparagus. You can sear chicken or steak. Spear with fondue forks or wooden skewers, dip, swirl and enjoy!