

CLASSIC CHEESE FONDUE

1 large garlic clove, halved
1/4 cups dry white wine
2 tsp. strained lemon juice
1/4 lbs. total (about 5 cups)
coarsely grated Gruyere and
Emmentaler cheeses, in equal
quantities, or 12 oz. Gruyere and

8 oz. Emmentaler
3 Tblsp. best kirsch
1 Tblsp. cornstarch
Freshly ground pepper .
Freshly ground nutmeg
Good crusty bread, cut into 1-
inch cubes for dipping

- Before beginning, make sure tabletop heat source is ready and functioning. Set heater in center of table; turn it on or light it.
- Rub inside of fondue pot thoroughly with the garlic.
- Add wine, lemon juice and handful of cheese. Place pot over low heat; stir gently but constantly so cheese melts evenly as wine heats. Continue adding cheese, a handful at a time, until it is all used.
- Meanwhile, mix kirsch and cornstarch. As soon as cheese mixture begins to boil gently, add kirsch mixture in a stream and continue stirring constantly 1 minute more, or until fondue is bubbling gently. Add dash of pepper and nutmeg.
- Transfer pot to tabletop heater and adjust temperature so that fondue continues to bubble gently. After fondue is finished, turn off heat source, let pot cool few minutes, then use a metal spatula, such as a pancake turner, to scrape away slightly charred cheese in bottom. This is passed around as finger food to be enjoyed by guests. **Makes 4 main-course servings.**