

Classic Cheese Fondue

This classic fondue recipe can be adapted in many ways by changing the cheese. Try various combinations using your favorites. I like to use half Swiss and half sharp provolone, which adds a delicious richness to the fondue.

- 1 pound Swiss cheese, grated
- 3 tablespoons flour
- 1 clove garlic, sliced in half
- 2 cups dry white wine (such as Chablis or Riesling)
- 1 tablespoon lemon juice
- 2 tablespoons brandy or sherry

Sprinkle flour over the grated cheese and toss lightly to coat (this will help make a smooth finished fondue).

Rub fondue pot with cut sides of garlic. Add white wine and set over low heat. When air bubbles rise to the surface of the wine, add the lemon juice.

Stir with wooden fork or spoon and add the cheese by handfuls, melting each completely before adding another handful, stir constantly. Don't rush this stage, it is imperative to melt each handful completely before adding more or it will melt unevenly and affect the consistency.

Keep stirring over low heat until mixture starts bubbling slightly. Add brandy or sherry and stir until blended. (Note, at this point you can stir in freshly grated nutmeg or white pepper for added seasoning).

Serve with lightly toasted cubes of French bread and crudités.