



## FONDUE SUISSE

- 1 Pound Swiss Cheese, Finely Diced
- 3 Tablespoons Flour
- 1 Clove Garlic
- 2 Cups Dry White Wine
- 1 Tablespoon Lemon Juice, If Desired
- 1/2 Cup Kirsch (Cointreau)
- 1/8 Teaspoon Salt
- 1/4 Teaspoon White Pepper
- 1/8 Teaspoon Nutmeg

## DIRECTIONS

1. Place cheese in a bowl, sprinkle with flour and mix lightly.
2. Cut garlic in halves, rub the inside of the fondue pot until well flavored, then discard garlic.
3. Pour wine into pot and place over low heat until bubbles start rising to the surface - do not boil.
4. Add lemon juice if using.
5. Add cheese by handfuls, constantly stirring with a wooden spoon until the cheese is melted.
6. Be sure each handful is completely melted before adding the next.
7. After the last of the cheese has been added and mixture begins to bubble, quickly add the kirsch and seasoning, stirring until blended.
8. Keep warm.