

CHEESE FONDUE

Nothing warms on a cold winter night like a bubbling pot of cheesy fondue. Great for a cozy dinner for two or fun addition to your party fare!

- 1 pound Swiss cheese, grated (I like to use ½ Swiss and ½ White Cheddar or Sharp Provolone, but you can substitute any cheese you like!)
 - 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
 - freshly grated nutmeg or white pepper, optional
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- Dredge grated cheese lightly with flour (this will help the consistency of the fondue and 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 (critical to help the cheese melt without getting goopy!). Stir with wooden fork or spoon and add the cheese by handfuls, melting each completely before adding another handful, stir constantly.
 - Keep stirring 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 cubes of bread, sausage and crudités.