

INGREDIENTS

- 1 clove garlic
- ½ lb piece Gruyere, rind removed and grated
- ½ lb piece Emmentaler, rind removed and grated
- ½ lb piece Appenzeller, rind removed and grated
- 1-1 1/4c dry white wine, such as Swiss Fendant
- 1 heaping tablespoon corn starch
- Squeeze of lemon juice
- 1.5T kirsch (substitute brandy or cognac)
- Pinch of black pepper
- Pinch of grated nutmeg
- Crusty Bread, cut into cubes for dipping. Boiled baby potatoes are good too!
- Cornichons and/or pickled pearl onions for palette cleansing

INSTRUCTIONS

1. Cut your garlic clove in half, and use it to rub the inside of your fondue pot with it, then discard it. Add in the wine and heat to a simmer (medium low) - do NOT boil.
2. Toss your cheese with a good pinch of the corn starch. Whisk the remaining corn starch into the kirsch to make a slurry. If not using kirsch, make a slurry using another 1/4c wine.
3. Add in your squeeze of lemon juice then whisk in your cheese, a handful at a time.
4. Reduce heat from a simmer to low, then whisk in the kirsch slurry, then the pepper and nutmeg. Stir gently until smooth, serve immediately.
5. As part of the fondue traditions, do a shot of kirsch halfway through the meal. This is called “le coup du milieu,” which means “the middle shot.” This (allegedly) helps settle your stomach.