



## BRENDA'S SWISS CHEESE FONDUE

### DIRECTIONS

Rub a heavy pot or ceramic fondue pot with garlic, leaving shreds in the pot. Add the wine and bring to a boil. Slowly add cheeses, continue stirring, and lower heat until all the cheese is melted. Dissolve the cornstarch in the Kirsch and add to cheese. Add a dash of salt, pepper, and nutmeg. Keep over very low flame. At your table setting, provide everyone with a shot glass of Kirsch and a plate with fresh ground pepper. Make sure the shot glass is wide enough to dip the bread cubes in the Kirsch.

Dip a bread cube slightly in the Kirsch (just a little corner of the bread). Then dip it in the fondue, swirling it around in the cheese. Finally, dip a small corner of the cheese-covered bread in the pepper. Pop it in your mouth, enjoy, and start the whole process over again. Once dinner is over, if there is any Kirsch left in your shot glass, make a toast to the holidays!

### INGREDIENTS

1 clove garlic  
1 cup dry white wine  
8 oz. Gruyère cheese, grated  
8 oz. Jarlsberg cheese, grated  
1 tsp. cornstarch  
3 tbsp. Kirsch (cherry liqueur)  
Salt, fresh ground pepper, and a dash of nutmeg  
French bread, cubed

