

# LA FONDUE AU FROMAGE

Menu from Gourmet Magazine

Rub a fondue pot, Caquelon, with cut garlic.

Add 1 ½ cups good dry wine. Bring to a boil.

Add 2 pounds of coarsely grated cheese.

It is best to mix at least 2 Swiss type cheeses—Emmenthal, Gruyere, Comte or Beaufort. Mix into the grated cheese, 1/1/2 teaspoons of flour or cornstarch.

Stir constantly until melted.

Season with salt, lots of pepper and, at the end, some nutmeg.

If too thick, add some more wine.

Just before serving, add 1/3 cup of Kirsch. Blend well.

Et surtout! ...ne laissez pas tomber votre pain dans le caquelon! ... il vous en couterait une bouteille chaque fois!!!