

A California cliché, as modern as today...

## Do you fondue?

Fondue cooking in four easy steps:

- Heat the wine
- Add grated cheese by handfuls
- Bring mixture to a boil, stirring constantly
- Transfer to tabletop warmer

Oh, and...buy your cheese at The Milk Pail Market and we'll even *lend* you the warmer!

## Ingredients

1 clove garlic, cut in half  
1½ cups (355 mL) dry white wine (Chablis, e.g.)  
nip of kirsch (about 1 Tbsp. / 15 mL)  
1 Tbsp. (15 mL) lemon juice  
1lb. (450+ g) genuine Swiss Emmentaler cheese (you may decide to replace some of the Emmentaler with Gruyère, Samsøe or Appenzeller)  
1 rounded Tbsp. flour  
1 tsp dry mustard [optional]  
fresh ground pepper and nutmeg  
2 loaves of crusty Italian or French bread (from Milk Pail!)

Makes enough to serve a couple dozen noshers!

## Preparation (~15 minutes)

Grate, shred, or finely dice the cheese. Dredge with flour and mustard. (You can do this in advance and refrigerate the cheese in a tightly closed plastic bag.)

Cut bread into 1 inch cubes. Each cube should have crust on one side.

## Cooking (~15 minutes)

Rub the inside of your warming pot with cut garlic clove. Place on stove, pour wine and kirsch into pot, and heat over medium flame until bubbles rise lazily (*not* boiling). Add lemon juice.

Add handfuls of cheese, stirring constantly with a wooden spoon (slashing crosswise so cheese doesn't ball up) until cheese is melted and the mixture has the appearance of a light, creamy and smooth sauce. Add pepper and nutmeg to taste. Bring to a very slow boil, then remove pot from stove and place atop lighted burner at table. Adjust flame of burner so fondue continues bubbling very lightly. Thin the mixture with a bit of heated white wine as necessary.

Serve each guest a handful of bread cubes from a plate or basket. Spear a fork through bread, soft part first, letting crust secure the prongs. Dunk to bottom of Fondue pot and stir well; lift fork and twist over pot to neaten up.