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FONDUE

1 ½ cups (6 oz.) grated Gruyere  
1 ½ cups (6 oz.) grated Emmental  
½ cup (2 oz.) grated Appenzeller  
2-3 tablespoons cornstarch or flour  
1 clove garlic, halved  
Crusty bread cut into large cubes  
1 cup dry white wine (such as Swiss Fendant, Neuchatel, Chablis, or Riesling)  
1 teaspoon fresh lemon juice  
Splash of kirsch  
Freshly ground black pepper to taste  
Pinch of Nutmeg

In a medium-size bowl, combine the three cheeses and toss with cornstarch. Rub the inside of a fondue pot with the garlic halves. Add the wine, and heat over medium heat until hot, but not boiling. Stir in the lemon juice and the kirsch. Add a handful of cheese at a time to the wine mixture, and stirring constantly with a wooden spoon, wait for each portion of cheese to melt before adding the next. Continue stirring until the cheese is melted, bubbling gently and has the appearance of a light creamy sauce. Season to taste with pepper and nutmeg. Remove the pot from the heat and place over an alcohol safety burner set on a table. Adjust the burner flame so the fondue continues to bubble gently. Serve with plenty of crusty bread cubes.

\*\*Note: A combination of Comte, Emmental, and Beaufort cheeses will also work with this recipe.