

Swiss Fondue

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Swiss cheese and Gruyere cheeses make for a fondue recipe that's rich and savory. Cooked in a white wine sauce, it makes for a dish worthy of your finest entertaining.

Ingredients:

8 ounces Swiss cheese, grated
4 ounces Gruyere cheese, grated
1 ½ tablespoons cornstarch
1 cup dry white wine
1 tablespoon Kirsch
1 clove garlic, minced
French bread, cut into cubes

Directions:

- 1) Combine cheeses and cornstarch in a large bowl. Set aside.
- 2) Combine wine, Kirsch, and garlic in a fondue pot; bring to a boil over high heat. Add cheese mixture, whisking to prevent lumps. Bring to a gentle simmer and keep warm over low, stirring as needed. Serve with bread.