

White Wine Fondue

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A savory white wine fondue that can be mixed with cheese, or used to cook meat and vegetables until tender. Use this savory fondue for an appetizer or dinner, and enjoy the simple and savory fondue that will create an exceptional meal bursting with flavors.

Ingredients:

1 bottle white wine
1 (2 inch) piece cinnamon stick
¼ tsp ground coriander
10 black peppercorns, crushed
4 whole cloves
1 tsp sugar
1 tsp salt
1 tsp celery salt
¼ tsp garlic salt

Directions:

1. In small saucepan combine wine, cinnamon, coriander, pepper, cloves, sugar, salt, celery salt, and garlic salt. Let sit for 1 hour, covered.
2. Slowly bring wine mixture to a boil, and filter through a fine sieve. Bring to a boil before using.

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