



SPREAD CHEESE CO.

Traditional Swiss Fondue

INGREDIENTS

- 6 oz. shredded Gruyere
- 6 oz. shredded Emmenthaler
- 6 oz. shredded Appenzeller
- 2 -3 tablespoon all purpose flour
- 1 garlic clove, halved
- 1 cup dry white wine
- 1 tsp fresh lemon juice
- Fresh ground pepper to taste
- 1 pinch nutmeg
- Crusty bread, cut into large cubes

Ready in 30 minutes

Serves 6-8

**Recipe from Food.com*

DIRECTIONS

In a medium sized bowl, combine the three cheeses and toss with the flour.

Rub the inside of the fondue pot with the garlic halves.

Add the wine and heat over medium heat until hot, but not boiling.

Stir in lemon juice.

Add a handful of cheese at a time to the wine mixture, stirring constantly and not adding more cheese until the previous has melted, bubbling gently and has the appearance of a light creamy sauce season with pepper and nutmeg.

Remove the pot from the heat and place over an alcohol safety burner on the table.

Adjust the burner flame so the fondue continues to bubble gently.

Serve with plenty of crusty bread cubes.