



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Cheese Fondue –**

**½ lb. imported Swiss cheese  
½ lb. Gruyere cheese, shredded  
2 tbl. cornstarch  
1 garlic clove, peeled  
1 cup dry white wine  
1 tbl. lemon juice  
1 tbl. cherry brandy, such as Kirsch  
½ tsp. dry mustard  
Pinch of nutmeg  
Assorted dippers**

**In a small bowl, coat the cheeses with cornstarch and set aside. Rub the inside of the fondue pot with the garlic, then discard**

**Over medium heat, add the wine and lemon juice and bring to a gentle simmer. Gradually stir the cheese into the simmering liquid. Melting the cheese gradually encourages a smooth fondue. Once smooth, stir in cherry brandy, mustard and nutmeg.**

**Arrange an assortment of bite-sized dipping foods on a platter. Serve with chunks of French and pumpernickel breads. Spear with fondue forks, dip, swirl and enjoy!**

**Cook's Note: Do not use pre-shredded cheese as they have stabilizers that will not melt properly. Buy a chunk of cheese and grate it yourself.**

***Credit: Tyler Florence***