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Garlicky Cheese Fondue

Recipe courtesy Emeril Lagasse, 2003

8 ounces Monterey jack cheese, coarsely grated

8 ounces Muenster, coarsely grated

2 tablespoons cornstarch

1 cup dry white wine

2 teaspoons minced garlic

1 tablespoon kirsch

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

1/4 teaspoon freshly grated nutmeg

Optional Dipping Items on Skewers:

Boiled baby new potatoes in their skins, or quartered if large

Lightly steamed broccoli florets

Lightly steamed cauliflower florets

Lightly steamed asparagus

Button mushrooms, wiped clean and stems removed

Cubed smoked ham

Cooked sliced hot sausage

Long thick pretzel sticks

Lightly toasted cubes French bread

In a bowl or large plastic bag, combine the cheeses and toss with the cornstarch to coat. Set aside until ready to use. In a fondue pot or large heavy saucepan, bring the wine and garlic to a simmer over medium-low heat. Add the cheese a bit at a time, stirring well to prevent from clumping, and cook until melted. Add the kirsch, salt, pepper, and nutmeg, stir well, and cook stirring until the mixture is smooth, 3 to 5 minutes. Adjust the seasoning, to taste. Set the pot over a candle or canned heat and serve hot with assorted dipping items.