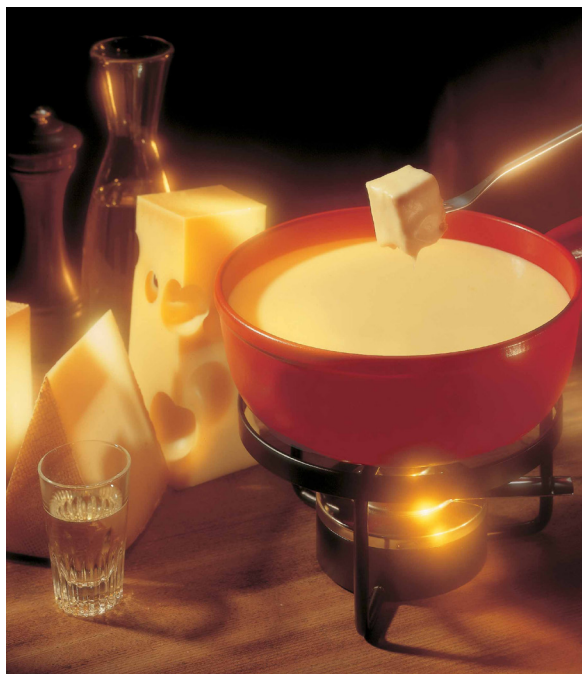


CLASSIC FONDUE RECIPE



INGREDIENTS: Yields: 4 servings

- 1/2 lb. Emmentaler
- 1/2 lb. Le Gruyere
- 1 clove garlic
- 1 Tbsp. lemon juice
- 1 cup dry white wine/kirch
- 2 Tbsp. flour, pepper, nutmeg
- 2 loaves crusty French bread, raw vegetables or potatoes

PREPARATION: (approx. 15 minutes)

Grate, shred or finely dice the cheeses. Dip cheese in flour. Cut bread into 1» cubes or vegetable into bite size pieces.

COOKING: (approx. 15 minutes)

Rub inside of pot with cut garlic clove. Place pot on stove top. Pour wine into pot. Heat over medium heat flame until wine is hot but not boiling. Add lemon juice. Add handfuls of cheese, stirring constantly with a wooden spoon until cheese is melted and the cheese/wine mixture has the appearance of a light creamy sauce. Add pepper and nutmeg to taste. Bring to boil, remove pot and place on lighted burner on top of table.