

Fondue Neuchataloise

Note: Ingredients will need to be doubled for eight people

1/2 lb. Swiss cheese (best combination is 1/4 lb. Gruyere, 1/4 lb. Emmental)

1 1/2 tbsp. flour

1-2 cloves garlic

1 cup light, dry wine (Riesling or Chablis)

Pinch of salt, pepper and nutmeg

3 tbsp. Kirsch (Cognac can be used if Kirsch is not available)

Bread (suggest 2-3 French sticks for eight servings)

Shred the cheese using the largest holes on your grater.

Dredge the grated cheese in the flour.

Either by placing the two ingredients in a bag and shaking, or by laying them out on wax paper and mixing with your fingers until the cheese is covered.

Rub your fondue pot generously with garlic.

Pour the wine into the pot and set over very low heat.

Let the wine heat so that air bubbles rise to the surface.

DO NOT LET THE WINE BOIL.

Stir in the flour-coated cheese by handful, using a wooden spoon to stir.

Keep stirring until the mixture starts to bubble lightly. Add spices and stir in Kirsch.

Heat the chafing dish so that a decent sized flame is created.

Remove the bubbling fondue pot from the stove and set the fondue pot on the chafing dish.

Note: Once the fondue is finished, if you are lucky, there will be a crust that will have formed on the bottom of the pot.

The 'croute' is considered by the Swiss to be a delicacy, so you will need to draw straws to determine who gets to eat it.

Submitted by Vivian Williams