

Swiss Fondue

Serves 6

Kosher Salt

1 clove garlic, peeled and cut

12 ounces (6 ounces each) Gruyère and
Emmentaler, coarsely grated (about
3 cups), at room temperature

2 tablespoons plus 2 teaspoons cornstarch

1 cup dry white wine

2 teaspoons freshly squeezed lemon juice

Black pepper in a mill

Pinch of nutmeg

3 tablespoons Kirsh

Put 1 teaspoon salt in a fondue pot or a heavy-bottomed, 2-quart, stainless steel saucepan. Rub the exposed end of the garlic over the surface of the pot, starting in the salt and coating the entire surface. Discard the garlic.

In a medium bowl, combine the grated cheese and cornstarch, mixing well to distribute the cornstarch evenly. Set aside.

Add the wine and lemon juice to the prepared fondue pot and bring to a boil over medium-high heat.

Once the liquid has come to a boil, slowly add the cheese and cornstarch mixture, whisking continuously.

When all of the cheese has melted, continue to cook over medium heat for 1 minute. Season with salt, 4 grinds pepper, and a pinch of nutmeg, or to taste, then stir in the Kirsh.

Remove from the heat and serve.

Serve with cubed bread. Day-old bread is best, but any crusty bread will work. Traditionally classic Swiss fondue may also be served with boiled fingerling potatoes, pickled vegetables, air-dried beef or sautéed beef tips.