MORRIS INN
CULINARY ACADEMY

INGREDIENTS

1 pound Raclette cheese, grated

1 Gruyère cheese, grated

3 tablespoons all purpose flour

1tablespoon corn starch

1 teaspoon ground nutmeg

1/2 teaspoon cracked black pepper

1 cup (about) dry white wine

1 cup Pilsener beer

3 large garlic cloves, minced

1 1-pound crusty French bread or sourdough bread, cut into 1 1/2-inch cubes

Cocktail onions, Cornichons, pickled vegetables of your choice

GARLIC CHEESE FONDUE

A traditional Swiss cheese fondue that goes heavy on the garlic.

Servings: About 8 - 10

PREPARATION

Combine half of both cheeses, flour, cornstarch,nutmeg, and pepper in large bowl; toss to coat. Bring 1 cup wine, beer and garlic to simmer in a heavy large saucepan over low heat. Add cheese mixture by handfuls, whisking until melted and smooth after each addition. Mix in more wine by tablespoonfuls to reach desired consistency. Transfer to fondue pot.

Set fondue over candle or canned heat. Serve fondue with bread.

NOTES: