

GROOVY CHEEZY FONDUE

Ingredients

For the fondue:

- 1/3 pound firm alpine-style cheese — such as gruyere
- 1/3 pound fontina
- 1/3 pound gouda
- 2 tablespoons cornstarch
- 1 cup dry white wine — such as Sauvignon Blanc
- 1 clove garlic — minced
- 1 tablespoon fresh lemon juice
- 1 tablespoon brandy
- 1 teaspoon Dijon mustard
- 1/8 teaspoon nutmeg

Instructions

1. Grate all of the cheeses. In a medium bowl, combine the cheeses with the cornstarch, tossing thoroughly to coat all pieces.
2. In a stove-safe fondue pot or large heavy saucepan, bring the wine, garlic, and lemon juice to a simmer over medium-low heat. Add the cheeses to the simmering liquid a little at a time, stirring well between each addition to ensure a smooth fondue. Once smooth, stir in the brandy, mustard, and nutmeg.
3. Arrange an assortment of bite-size dipping foods on a platter. If necessary, carefully pour the fondue into a fondue pot. Serve with fondue forks or wooden skewers