

From the kitchen of Barry and Ann Rogers:

Classic Cheese Fondue from the Basel Region of Switzerland

You will need:

- 2 Tbsp. Corn Starch
- 1/4 Cup German or Swiss Kirschwasser or French Kirsch (see below for recommendations)
- 1 Clove Garlic
- 1 1/2 Cups Dry White Wine
- 12 Oz. Swiss or Emmentaler Cheese, shredded (see below for recommendations)
- 12 Oz. Gruyere Cheese, shredded (see below for recommendations)
- 1/4 Tsp. White Pepper
- 1/4 Tsp. Nutmeg
- 1-2 Loaves French Bread, diced into one-inch squares and allowed to get crusty
- Fresh, uncooked cauliflower and broccoli (optional)

Making the Dish:

1. Cut the bread into one-inch squares the night before or the morning of making the fondue. This allows the bread to dry out and hold up better when coated with cheese.
2. Mix the cornstarch and Kirsch and let set.
3. Cut a garlic clove in half and sub the inside of the fondue pot. Discard the garlic.
4. Bring the white wine to a low boil in the pot.
5. Lower the temperature slightly and slowly stir in the shredded cheeses. Do not boil the fondue, though an occasional bubble is ok. Let the cheeses melt before adding more cheese so that the fondue doesn't clump.
6. Stir in the cornstarch and Kirsch mixture, pepper and nutmeg, and simmer until the fondue begins to thicken.
7. If prepared in stainless steel, transfer to a ceramic pot and keep warm over a low flame or hot plate while serving.
8. Ladle the cheese over bread cubes and/or cauliflower and broccoli.
9. Saving the best till last: Says Barry: "Grossmutter, the burnt cheese that sticks to the bottom of the dish, is NOT to be shared. It is the best part of the meal, and the host is wise to hide the pot until the guests have left."

Editor's note: Barry, you rascal!

TIPS AND SHOPPING LIST

- The fondue may be prepared in stainless steel if you have an induction stove, but the garlic flavor may linger. An enameled cast iron pot will also work on the induction burner.
- For the German or Swiss Kirschwasser or French Kirsch: Barry recommends not using the common American Kirschwasser, which imparts little taste and is not distilled with the crush pits. Recommended: Original Willsauer and Urschwyzer from Germany, or Bertrand Kirsch d'Alsace and Lemercier Kirsch de Fougerroles from France.
- For the Swiss or Emmentaler: A good Swiss is nuttier than Emmentaler.
- For the Gruyere: Finlandia Gruyere aged six months is available at Crossroads and Le Gruyere aged 150 days is available at Webster's.