

Cheese Fondue Dip

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*1/2 clove garlic
8 ounces Gruyere cheese, grated
8 ounces Emmenthaler cheese, grated
1 tablespoon cornstarch
1 cup dry white wine
2 teaspoons lemon juice
freshly grated nutmeg (to taste)
pepper (to taste)*

Rub the inside of a fondue pot with the cut sides of the garlic clove.

In a bowl, toss the Gruyere and Emmenthaler cheeses with the cornstarch.

In a medium saucepan, bring the wine to a simmer. Gradually whisk in the cheeses until melted and smooth.

Stir in the lemon juice. Season with nutmeg and pepper.

Serve in the fondue pot.

Per Serving (excluding unknown items): 1985 Calories; 136g Fat (66.8% calories from fat); 132g Protein; 19g Carbohydrate; trace Dietary Fiber; 457mg Cholesterol; 1365mg Sodium. Exchanges: 1/2 Grain(Starch); 18 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 15 Fat.