

St. Kilian's Classic Fondue

- 2 garlic cloves, halved crosswise
- 1 cup white wine
- 1 Tbsp cornstarch or 2 Tbsp flour
- 2 Tbsp kirsch (optional)
- 1/2 pound Gruyere, shredded
- 1/2 pound Comte, shredded
- 1/4-1/2 pound Appenzeller, shredded

Directions:

- Rub the inside of your fondue pot or heavy pot with the cloves of garlic, add wine and bring to a simmer at med-low heat
- mix cornstarch in a bowl with shredded cheeses
- gradually add shredded cheese to the pot in small amounts, whisk cheese with a spoon and wait until cheese is completely melted and incorporated before adding more cheese
- when all cheese has been added, add kirsch to finish (if fondue is too thin you can add some additional cornstarch to the kirsch before adding)
- lower heat on fondue pot or place regular pot over a sterno to keep warm

Our favorite for serving is a cubed up Denver Bread Company Boule and tart apples, but you can also try roasted potatoes, or fresh veggies for dipping.

