



Hunt Country Easy Swiss Fondue

Easy and delicious...can be ready in about 10 minutes!!

- 4 C. Swiss cheese (or 3 C. Swiss and 1 C. Emmenthaler), grated
- 3 T. Flour
- 1 clove Garlic, minced (or 1/2 tsp. granulated garlic)
- 1/8 tsp. Nutmeg
- 2 C. Hunt Country **Chardonnay** or **Seyval Blanc** wine
- 1 loaf Italian bread, cut into cubes

1. Combine the first 4 ingredients and mix well.
2. Pour the wine into a one-quart microwave-proof casserole. Cook on Hi for 4 to 5 minutes, or until hot. Stir in the cheese mixture and cook on Lo for 4 to 6 minutes, or until cheese is melted and fondue thickened. Makes 4 to 6 servings.
3. Put on a heated server alongside baskets of cubed bread.
4. Serve with a tossed green or spinach salad and plenty of Hunt Country **Chardonnay** or **Seyval Blanc**.