



Hunt Country Swiss & Cheddar Fondue

- 8 oz. Swiss cheese
- 8 oz. Sharp Cheddar cheese
- 1½ C. Hunt Country **Seyval Blanc** or **Chardonnay**
- 3 T. Flour
- 2 T. Kirsch (optional)
- 1 T. Lemon juice
- Nutmeg
- 1 clove Garlic
- 1 loaf French Bread, cut into cubes

1. Grate the cheeses and combine with the flour.
 2. Rub the fondue pot with garlic. Pour the wine into the fondue pot and heat until bubbly.
 3. Gradually add the cheese, while stirring with a wooden spoon. As soon as the cheese is melted, add the remaining ingredients (except the bread). Continue stirring for 5 minutes.
 4. Serve alongside bread cubes, with fondue forks for dipping.
 5. Pair with a glass or two or three of the remaining **Seyval Blanc**. or **Chardonnay!**
- Serves 4 to 6.