

WINTER: Valentine's Day

*Swiss Cheese Fondue**

When I was 11, I earned enough money to go visit my best friend in Geneva, Switzerland. We went out to eat at a restaurant that served *escargot* (snails) and fondue. The escargot actually tasted a little like chicken, but the thought of what it was kept me from eating more. The fondue was AMAZING. We had both oil and cheese fondue.

2 c. white grape juice or chicken bouillon
1 clove garlic, mashed
4 c. (1 lb.) aged Swiss cheese, shredded
3 Tbsp. Cornstarch
3/4 tsp. Salt
1/2 tsp. Worcestershire sauce
1/4 tsp. Nutmeg
1/4 tsp. White pepper

Heat 1 3/4 c. white grape juice in top half of a double boiler with garlic until hot; remove garlic. Add cheese; allow to melt. In 1/4 c. of cold juice that you saved from the beginning, add cornstarch, salt, Worcestershire sauce, nutmeg, pepper until combine. Slowly stir into fondue. Keep warm over sterno can or double boiler.

Serve with:

Chopped ham or turkey; apple; broccoli or cauliflower (raw or cooked); carrots
Chunks of French bread

* The recipe comes from *Mormon Country Cooking* by Winnifred C. Jardine.