

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.

We have Swiss ancestry, and this is our traditional Valentine's Day meal.

2 c. white grape juice or chicken bouillon
1 clove garlic, mashed
4 c. (1 lb.) aged Swiss cheese, shredded (a combination of Emmentaler and Gruyère)
3 Tblsp. 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.

Serving suggestion: We eat it with ham chunks, apple chunks, mini carrots, and bite-size chunks of French bread.

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