

Gouda Fondue

1lb Oakdale Cheese Gouda shredded
1 clove garlic
2 cups dry white wine
3 Tbsp Kirsch
1 Tbsp cornstarch
Add to taste nutmeg, white pepper or paprika

Rub the bottom of a heavy saucepan with the garlic and then add dry white wine. Heat uncovered over medium high heat.

Meanwhile, in a separate bowl, pour Kirsch and cornstarch together and stir until cornstarch is completely dissolved.

When wine is almost covered in small foamy bubbles, but not yet boiling, add the shredded Gouda gradually, stirring constantly. Do not let fondue boil! Continue to add the cheese until slight resistance occurs as you stir. Then add Kirsch and cornstarch mixture while continuing to stir vigorously. Continue to cook until fondue begins to thicken. Add seasoning to taste.

Quickly transfer the fondue to a heatproof heavy pan and place over an alcohol lamp or in a fondue pot or chafing dish. (an electric non-stick skillet on low works too)

Dip in your favorite bread and enjoy!