

Traditional Fondue

<http://userealbutter.com/2008/03/23/cheese-fondue-recipe/>

modified from about.com

1 lb. shredded Gruyère (it says 1/2 lb. Gruyère and 1/2 lb. Emmental, but I got lazy)
1 clove garlic
1 1/2 cups dry white wine
1 tbsp lemon juice
3 tbsps flour
pepper and nutmeg to taste

for dipping:

1 baguette, cut into cubes
1 apple (granny smith or some tart/sweet thing), cut into chunks
1 lb. cooked sausages, sliced thick

Toss cheese and flour together; set aside. Rub the inside of the pot with the cut side of the garlic clove. Pour wine into the pot and heat until warm, not boiling. Add the lemon juice. Add cheese by the handful to the wine, stirring constantly until melted and creamy. Add pepper and nutmeg to taste. Let the mixture come to a boil once and remove from heat. Set over flame so the fondue bubbles lightly. Spear the bread, apple, or sausage and dip in the fondue.