



FONDUE GRUYERE

- 1 Clove Garlic
- 2 Cups Dry White Wine
- 3/4 Pounds Grated Gruyere Cheese
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Cayenne Pepper
- Dash Nutmeg
- 2 Tablespoons Cognac or Brandy

DIRECTIONS

1. Rub fondue pot with garlic.
2. Add wine and heat until bubbly.
3. Add cheese a little at a time until it melts.
4. Add the balance of the ingredients, stirring well.