

Riesling & Swiss Fondue Recipe



Amount	Unit	Ingredient
4	Cups	Swiss cheese, shredded
2	Tbsp	All-purpose flour
1	Cup	Old York Cellars Riesling Wine
	Clove	Minced garlic
2	Tbsp	Cooking Sherry
2	Tbsp	Lemon juice
1/8	Tsp	Ground nutmeg
		Sliced & cubed sausages and artisan breads for dipping

Instructions

In a large bowl, combine the swiss cheese and flour. In a large saucepan, heat the Old York Cellars Riesling Wine and garlic over medium heat until bubbles form around sides of pan, but do not boil. Reduce stovetop heat to medium/low.

Add a 1/2 cup of the swiss cheese mixture to the saucepan. Stir it constantly until the swiss cheese is almost completely melted. Continue adding the swiss cheese mixture a 1/2 cup at a time. Allow the swiss cheese to melt almost completely between each addition. Stir in the cooking sherry, lemon juice and nutmeg. Transfer the fondue sauce to a heated fondue pot.

Serve with sausage and artisan bread for dipping. If the fondue becomes too thick, stir in a small amount of additional Riesling Wine.

Cheers & Enjoy!

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