

Apple Cider Fondue

<http://butcherblockco.com/blog/apple-cider-fondue/>

Recipe Courtesy of Claire Hoenke

- 1 lb. Emmentaler cheese
- 1 lb. Gruyère
- 2 TBS cornstarch
- 1 clove garlic
- 1 cup apple cider
- juice of 1 lemon

Remove rinds and shred cheeses into a large bowl. Gently mix in cornstarch to coat.

Smash a clove of garlic and smear the inside of a medium saucepot with it so the pot is completely covered in garlic juices.

Pour in apple cider and lemon juice and bring to a boil.

Add in a handful of cheese and stir until melted. Gradually add in the remaining cheese, stirring until melted between each handful. Stir until all cheese is incorporated and the fondue has a uniform texture.

Pour into a pre-warmed fondue pot, slow cooker, or electric skillet. Serve with bread cubes, pretzels, fruit, or whatever you like to have covered in cheese!