

Cheese Fondue

Cheese Sauce

2 cMilk
1 cDry White Wine
½ lbGouda Cheese
½ lbRâclette Cheese
½ tspGarlic Powder
½ tspOnion Powder
to tasteSalt
as neededRoux



Roux

1 cFlour
1 cClarified Butter (also called Ghee)

1. Shred cheese.
2. Place the milk and wine in a saucepan and heat while stirring.
3. When hot whisk in enough roux to thicken, about 3 heaping tbs.
4. Whisk in the remaining ingredients and continue cooking until all of the cheese is melted while whisking.

Fondue is a Swiss dish and was very popular in the 60's and 70's and has resurfaced in the last several years. So if you run across your mom's old fondue pot, drag it out and use it. You could also pick one up at Good Will or another second hand store for pretty cheap. Of course they will probably be a nice bright orange or avocado green. You can also find one at a kitchen store for a pretty reasonable price. If you don't have one and you don't want to go hunting for one you can always use a heavy bowl made of pottery raised with a candle under it or a small crock-pot.

The traditional way to eat fondue is with boiled potatoes and bread. I like to add some steamed veggies. Feel free to use chunks of cooked chicken too. You can use other cheeses but the Gouda and Râclette are more traditional. Another combination could be cheddar cheese and Monterey jack cheese and add some green chilies while omitting the wine. You would need to cut back on the roux if you left out the wine.

Be creative, have fun and enjoy!!!