

Fondue
(Lorna Williams)

1 $\frac{3}{4}$ c. white grape juice or chicken broth
1 garlic clove
4 c. (about 1#) cheese, can be swiss and cheddar or all cheddar
3 T. corn starch
 $\frac{3}{4}$ t. salt
 $\frac{1}{2}$ t. Worcestershire sauce
 $\frac{1}{4}$ t. pepper
 $\frac{1}{4}$ t. nutmeg
 $\frac{1}{4}$ c. white grape juice or chicken broth

In a double boiler (or really heavy bottomed pan) heat 1 $\frac{3}{4}$ cup white grape juice with garlic. Heat until really hot. Remove garlic. Add cheese stirring constantly.

Combine cornstarch, salt, Worcestershire sauce, pepper and nutmeg with $\frac{1}{4}$ cup white grape juice. When cheese is melted stir this mixture into cheese mix.

Stir very well. Bring to a boil. Cheese will combine with grape juice.

Variation: Use chicken broth in place of white grape juice.