Cheese Fondue

6 oz. grated Grûyere
6 oz. grated Appenzeller
6 oz. grated Raclette
1 oz. grated Parmesan
3/4 C beer (dark if possible)
2 T cornstarch
1 T lemon juice
1 clove garlic (or more to taste)
Freshly-ground black pepper and nutmeg to taste

For dipping, prepare one or more of the following
Sourdough bread, cut into chunks
Sliced apples
Sliced pears
Small whole mushrooms (if you like, briefly sautéed in butter and sherry)
Whole peeled garlic cloves (sautéed slowly in olive oil until soft and nutty)
Raw broccoli and/or cauliflower florets
Roasted new potatoes, cut into chunks

Cut the garlic clove in half and rub the inside of the fondue pot (or double boiler). If you really like garlic, crush one or more cloves and slowly sauté in a bit of butter. Mix the cheese with the cornstarch and put in the pot, together with the lemon juice and the beer. Place the pot on the stove and bring to a gentle boil over medium-low heat, stirring constantly until all the cheese is melted and mixed in with the beer. Add pinches of pepper and nutmeg to taste, let simmer for two more minutes until creamy, then serve.

Bring the pot to the table and put over a heat source. Let it simmer continuously. Pierce a bread cube (or other dipping food) with a fondue fork and sink it into the cheese. Stir two or three times, then remove from the cheese mixture (watch out for drips).

This recipe serves two people as a main course (with a bit left over) or four people as a soup course. We got it off the side of a grocery bag.

— David Sisk