

## CHAMPAGNE FONDUE

### Ingredients:

12 oz. Jarlsberg cheese  
1 cup dry {brut} champagne  
2 garlic cloves, roasted  
1 Tbs. lemon juice  
2 Tbs. Triple Sec  
1 Tbs. potato starch  
½ tsp. nutmeg



### Directions:

Crush garlic and place in foil. Seal and put in 250 degree oven for 30 minutes.

Meanwhile, shred Jarlsberg and set aside.

In a bowl, dissolve potato starch in Triple Sec. Add 2 Tbs. champagne. Stir.

Heat remaining champagne in fondue pot over medium heat.

Slowly add cheese and Triple Sec mixture. Stir, stir, stir.

Add nutmeg.

Remove garlic from foil and stir into cheese mixture.

Serve with cubes of crusty sourdough bread, dipping the bread into the cheese mixture.



[For gluten-free diners eating with regular folks, put your GF bread cubes on your plate and scoop a heaping portion of the cheese onto onto your bread. Then let the rest of of the guests dip and sup.]

**Daryl Wood Gerber**

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