



Rating:

Gruyere and Onion Fondue

Adapted from Chile Pepper Cooking, December, 2002

A special version of French Onion Soup, only with cheese instead of broth. How can it get any better than that?

1 cup low-sodium beef broth

2 Tbsp butter

1 large, sweet onion, minced

½ cup white wine (Chablis, Riesling, Moselle)

1 Tbsp champagne vinegar

1 lb Gruyere cheese, shredded

2 Tbsp flour

1 Tbsp Cognac

½ tsp dried thyme

white pepper, to taste

Granny Smith apples, in slices

2 Tbsp lemon juice

crusty bread, in cubes

roast beef, in cubes

Heat beef broth to a boil in a heavy-bottom saucepan. Reduce volume by half; remove from heat and retain.

Meanwhile, melt butter in a large saucepan over medium heat. Add onion and cook, with stirring, until it is golden brown. Add wine, reduced broth and vinegar; set to simmer.

Toss cheese with flour in a medium bowl. Add cheese, a handful at a time, into saucepan. Be sure to let cheese melt completely between additions! Adjust heat to prevent scorching of cheese. After all cheese is melted, stir in Cognac and thyme. Season, transfer to a tabletop fondue pot and serve with dipping ingredients.

Yield: Four to six servings

Preparation time: 20 minutes

Cooking time: 35 minutes

