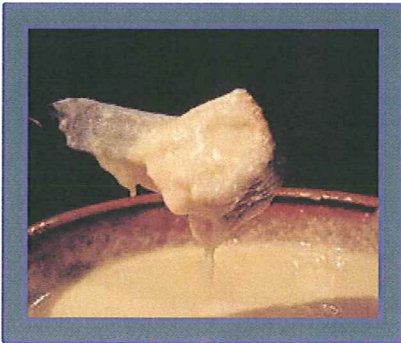




Grandpa Hicks' Recipe of the Week

Three-Cheese Fondue

"We tried a couple of recipes; this was voted the best! The Gruyere gives a very sweet and nutty flavour to the fondue, the sharp Cheddar makes it tangy, and the Emmentaler blends it all. Cooking the flour first helps the mixture not to be so pasty and powdery."



Ingredients

- 1 cup white wine
- 1 tablespoon butter
- 1 tablespoon all-purpose flour
- 7 ounces Gruyere cheese, cubed
- 7 ounces sharp Cheddar cheese, cubed
- 7 ounces Emmenthal cheese, cubed

Directions

1. Bring the wine to a boil in a small saucepan.
2. Meanwhile, melt the butter in a medium saucepan over medium low heat. Whisk in the flour, and cook for about 5 minutes, stirring constantly to avoid sticking and burning.
3. Once the flour is cooked, stir the wine into the flour mixture slowly. Use a whisk to smooth the mixture.
4. Slowly add cubes of Gruyere, Cheddar, and Emmenthal cheese; stir until cheese is melted. Transfer cheese mixture to fondue pot. Keep warm over low flame.

Featuring Our Own Imported Cheddar, Gruyere & Emmenthal

Our **Quebec Vintage Cheddar** is an extra-sharp Cheddar with a smooth texture, full-bodied flavor and tangy finish. Not as crumbly as some cheddars, making it easier to work with.

Our **Swiss Gruyere** has a nutty, spicy full flavor making it the traditional hub of any fondue recipe.

Our Swiss **Emmenthal** adds a mild, creamy base to any fondue.

