



Our Family Recipes

Grandma's Swiss Fondue

(Evelyn Louise Parker Traverso)

Before the Meal

In glass baking dish add ½ pound shredded Swiss cheese, ½ pound shredded Guyere cheese, a few grains of nutmeg, and 2 cups dry white wine

Cook on low heat until cheese melts and bubbles
Stir constantly

Mix 2 to 4 T kirsch or cognac and 3 T potato flour

Add to cheese mixture
Add ½ t salt & dash of pepper

Keep cheese mixture at a bubble all the time
Add warm wine if too thick

Use french bread squares to dip into the fondue