

# \* Classic Cheese Fondue

## Ingredients

1 clove garlic, halved  
1½ cups dry white wine  
1 tbsp. cornstarch  
8 oz. Swiss or Emmental cheese, coarsely grated (2 cups)  
8 oz. Gruyere cheese, coarsely grated (2cups)

## Dipping Foods

Cubed French bread, apples and pretzels

Rub inside Stainless Steel Pot with cut sides of garlic. Add wine to Pot and bring to a simmer on stove over moderate heat. Combine grated cheeses in a bowl; sprinkle with cornstarch. Gradually add cheese to Pot and cook; stirring constantly with Saucy Silicone Spatula in a zigzag pattern. This prevents cheese from balling up. Stir until cheese is melted and creamy. Do not boil. Simmer, stirring constantly until thickened 5 – 7 minutes. Carefully place Pot in Stainless Steel Stand; light fuel source.

## Tupperware® products

Chef Series™ Fondue Pot  
Micro Pitcher Set  
Saucy Silicone Spatula

**Tupperware®**

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