

CHIPOTLE CHEESE FONDUE

- ½ pound finely diced Gruyère cheese (about 2 cups)
- ½ pound finely diced Emmenthal cheese (about 2 cups)
- 1½ tablespoons cornstarch
- 2 large garlic cloves, halved
- 1½ cups dry white wine
- 1 tablespoon fresh lemon juice
- 2 to 3 tablespoons kirsch
- freshly grated nutmeg to taste if desired
- 3 canned whole *chipotle* chilies in *adobo**, or to taste, minced (about 1½ tablespoons)
- fried shallots (recipe follows), thinly sliced scallion greens, and/or crumbled cooked bacon for stirring into fondue if desired

Accompaniments

- assorted cooked vegetables such as broccoli, carrots, pearl onions, and potatoes
- breadsticks
- cubes of day-old French, Italian, or sourdough bread

In a bowl toss together cheeses and cornstarch.

Rub inside of a heavy 3- to 4-quart saucepan with garlic halves, leaving garlic in pan, and add wine and lemon juice. Bring liquid just to a boil and stir in cheese mixture by handfuls. Bring mixture to a bare simmer over moderate heat, stirring, and stir in kirsch, nutmeg, chilies, and pepper to taste. Transfer fondue to a fondue pot and set over a low flame.

Stir in fried shallots, scallions, and/or bacon if using and serve fondue with accompaniments for dipping. (Stir fondue often to keep combined.) Serves 4.