



### **Classy Roquefort Fondue**

*Spicy flavored cheese pairs with mellow sweet pears*

1 clove garlic, peeled; minced  
6 ounces Gruyere cheese, cubed  
7 ounces Roquefort cheese, cubed  
1 cup white wine; divided  
1 teaspoon lemon juice  
1 Tablespoon cornstarch

Serve with: crusty baguette bread cubes, slices of pears or apples

- Cook garlic in medium saucepan over medium-high heat about 2 to 3 minutes. Add cheeses; cook stirring constantly until melted.
- Add 3/4 cup wine and lemon juice to pot; stir. Mix cornstarch with remaining wine; add to pot. Cook 2 to 3 minutes, stirring until thickened.
- Transfer to small fondue pot or warm bowl, serve hot.
- To Serve: Serve with long fondue skewers and a baguette cut into cubes and chunks of fresh pears or apples. Yield: about 2 cups

**Recipe by Wegmans Menu Holiday Recipes 2002**

**Cook's Note:** We found the cheeses to be a little pricey. If you want a substitute for Roquefort, try Gorgonzola, Bleu d'auvergne, Stilton, Cashel Blue Cheese, or Vegan Blue Cheese. To substitute for Gruyere cheese, try Emmental cheese, Jarlsberg, Beaufort, Comte, or Fontina.

**About the Recipe:** Fondue recipes are fun for everyone and bring a sophisticated flair to holiday entertaining. Dipping the bread cubes until generously coated with oozing cheese is a tasty treat that everyone enjoys. The spicy, salty cheese that coats the crusty baguette bread cubes blends perfectly with the mellow sweet slices of pears or apples. It's a magical combination.

**Cocktail Pairing:** *Speakeasy Sidecar*, p. 233 *Every Cocktail Has a Twist*