



Donated by Allen & Myra Charleston

Wisconsin Cheese and Brat Fondue

- 1 TBSP butter or margarine
- 1 tsp. cornstarch
- 1 clove garlic
- 1 cup white table wine
- ½ pound gruyere cheese, grated coarsely
- ½ pound aged Swiss cheese, grated coarsely
- 1 tsp. white pepper
- Grated nutmeg
- ½ pound cooked emu brat
- 1 loaf French Bread

Melt butter in heavy chafing dish or in skillet on stove and press garlic clove in it. Remove garlic and slowly add white wine alternating with the grated cheeses. As cheese melts add more cheese and wine until all is dissolved. Add cornstarch and white pepper, stirring constantly until ready to serve.

Cut French bread and brats so that each bite-size piece has crust casing on it. Dip and eat.