

Our State eats

Published in the January 2022 issue of Our State

Slow-Cooker Cheese Fondue

Yield: 8 servings.

- 2 cups Swiss cheese, grated
 - 2 cups Gruyère cheese, grated
 - 1 tablespoon all-purpose flour
 - $\frac{3}{4}$ cup dry white wine
 - 3 tablespoons Madeira wine
 - Juice of 1 lemon
 - 1 clove garlic, smashed
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{2}$ teaspoon white pepper
 - 1 (1-pound) loaf Italian bread, cut into 2-inch cubes
- Fondue forks or long wooden skewers

In a medium bowl, toss Swiss and Gruyère cheeses with flour. Add the cheese mixture, wines, lemon juice, garlic, salt, and pepper to a slow cooker.

Cover, turn the slow cooker on high, and cook for 15 minutes. Remove garlic and stir. Re-cover and cook for 45 minutes more on medium or low, stirring every 15 minutes, until the cheese is melted and smooth. Be careful not to overcook. Turn the slow cooker to warm and serve the fondue with bread cubes.



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