

# The Friday 4

4  
FRESH  
IDEAS  
YOU  
CAN  
ENJOY  
IN  
4  
MINUTES  
OR  
LESS



## 1 Quick Recipe: A Fun Way to Get Everyone Involved in Celebrating Mom!

### EASY AND DELICIOUS...

#### Traditional Cheese Fondue

8 OZ Gruyere Cheese  
8 OZ Emmentaler Cheese  
1 TB Cornstarch  
1 Garlic Clove  
1 TB Lemon Juice  
1 Cup Dry White Wine  
1 TB Imported Kirshwasser,  
(its worth it to go to a good  
liquor store and buy a bottle  
from Germany or France)

**Step One** Shred your  
Cheeses coarsely, and place  
them in a ziplock bag. Add  
the Cornstarch and shake  
the bag to coat the Cheese.  
Set it aside while you pre-  
pare your pot for the fondue.

Smash the garlic clove; re-  
move the papery skin and  
rub the inside of the fondue  
pot with the garlic - then dis-  
card the clove.

**Step Two** To your prepared pot, add  
the wine, (see wine suggestion be-  
low), and lemon juice. On the stove-  
top over medium-high heat, bring the  
wine mixture to a simmer, and slowly  
begin adding the cheese. Stir the  
mixture with a wooden spoon and  
as the cheese melts, continue adding  
more. (Don't worry if it looks like it is  
separating. I promise it will come  
together in the end.) When all the  
cheese has melted, add the Kirsh-  
wasser. Serve the Fondue with  
*Baguette Cubes, Boiled Baby Pota-*

*toes and (Non-traditional but Deli-  
cious), Barely Steamed Broccoli.*  
Pour a glass of Gruner Veltliner,  
hand out the Fondue Forks and start  
dipping!

### 2 Kitchen Smidgen

The Swiss, originators of this luscious  
treat, serve their cheese fondue in a  
glazed ceramic pot called a Caque-  
lon. Regardless of what kind of pot  
you own, break it out, dust it off,  
and join me for a wonderful family  
or date night meal.

### 3 Get Creative

Do you know how to get rid of that garlic  
smell on your hands? Rub them on Stain-  
less Steel. Turn over a pan, or run your  
hands over the sides of your stainless sink.  
Voila! No more stinky smell!

## 4 WINE FIND!

### Winzer Gruner Veltliner

Austria (Kamptal Region)  
Total Wine about \$17

Have you tried Gruner Veltliner? If you  
are a fan of Sauvignon Blanc, you will love it. One of the first things you should  
know is that Veltliner is pronounced "leaner" not liner. It's a zingy, refreshing  
white from Austria that is perfect with Cheese Fondue! It's crunchy green apple  
and grapefruit flavors cut through the richness of the cheese perfectly.