

Fondue a la Tusc County

By Jerry Marlowe

Special to the Times-Reporter

Heartfelt holiday greetings to all you very kind readers. With the great Christmas Holiday approaching I felt you might enjoy one of our favorite traditional treats. Here is what you will need to gather up for our Wild In The Kitchen recipe.

1 cup good chardonnay wine
1 tbs of minced fresh garlic
2 tbs of Kirsch or brandy
a fresh lemon
8 oz of mixed sharp gruyere
or Swiss cheese roughly grated
mixed with 1 tbs of corn starch
1/4 tsp salt and white pepper
1/4 tsp grated nutmeg.

OK, here we go.
Rub insides of pot with fresh garlic and let it in there. Add the wine and bring it to a boil. Add the grated cheese that you previously mixed with the cornstarch, salt and pepper, nutmeg and a squeeze of fresh lemon juice to keep it smooth. Stir that with a spoon until its is melted. You'd should be able to spell out your initial on top with the drizzle. If not you can add a little more of the grated cheese. Just before taking your creation to the table you might add 2 tbs of Kirsch or brandy.

Now here is the secret of the highest form of Fonduemanship.

Before you make your fondue get hold of some fresh baked sourdough, Vienna or Italian bread. Take a fork and and spear chunks of it to get about 1 to 2 inch chunks. Make them rough, not even. Put those rugged chunks on a cookie sheet and and brush with melted butter. Place them in a 350 oven and watch carefully till they are lightly brown to golden. They will be a bit crusty. Now spear those chunks with your appropriate forks. Dinner forks will work just fine but Fondue forks are also nice. Now immerse those crusty buttery toasted pieces into your bubbly cheese fondue. Twirl it around to cool and be careful not to fry your lip as you are about to experience a very nice treat.

One other favorite of

mine would be stuffed mushrooms.

Preheat your oven to 400 degrees. Gather a pound of nice sized mushrooms. Wash and remover stems. Chop the stems finely and place in a small bowl. Add 2 tbs Worcestershire , 2 tbs of sherry, 2 to 3 tbs of chopped fresh cilantro, and 4 tbs of cooked sausage finely chopped. Stir until well combined. Fill the hollows of the mushrooms with the mixture. Put them in a well-buttered baking dish. Add two more tbs of sherry and bake for 12 minutes. Spoon the sauce that has formed over the mushrooms and serve them hot. That should serve 4 to 6 hungry folks. Hope you enjoy.

Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.