

Highland Fondue

...fondue is a communal thing; it can serve as an appetizer or a main course, depending on how much you prepare, the appetites of the participants, and the length of the evening.

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ingredients:

- 1 small onion, finely chopped
- 15 g (3 tab. or ½ oz.) butter
- 250 ml (8 oz. or 1 cup) milk
- 500 g (1 lb. or 4 cups) grated Scottish or mature cheddar cheese
- 3 tsp. corn flour (cornstarch)
- 4 tab. whisky
- Cubes of rye and onion bread, to serve

directions:

Put onion and butter into saucepan and cook over a gentle heat until soft. Add milk and heat until bubbling. Gradually stir in cheese and continue to cook until melted, stirring frequently. In a small bowl, blend corn flour smoothly with whisky, then stir into cheese mixture and cook 2 to 3 minutes until thickened, stirring frequently. Pour into the fondue pot and serve with cubes of rye and onion bread.