



*Penns Woods Winery's Classic Cheese  
Fondue made with Chardonnay Reserve*

**Ingredients:**

- ½ lb Swiss Cheese (Shredded)
- ½ lb Gruyere Cheese (Shredded)
- 1 clove Garlic
- 1 cup Penns Woods Chardonnay Reserve
- ½ teaspoon Dry Mustard
- Pinch of Nutmeg

**Preparation:**

1. Over medium heat, add wine and garlic to a pot and bring to a gentle simmer. Remove the clove of garlic after 2 minutes of simmering.
2. Gradually stir the cheese into the simmering liquid. Once the cheese is smooth, mix in the mustard and nutmeg.
3. Serve with an assortment of fresh breads, apples, or vegetables, such as broccoli, cauliflower, carrots, and asparagus.