



Pacific Northwest Cheese Fondue

ADAPTED FROM FOOD & WINE MAGAZINE CONTRIBUTOR: RYAN HARDY: ASPEN'S BEST NEW YEAR'S PARTY, PAIRING OF THE DAY: JANUARY 2009

Chef Ryan Hardy (Montagna Restaurant at the Little Nell Hotel in Aspen, Colorado) makes his classic luxurious fondue with two kinds of cheese. Damian Davis of Diverion Wine has adapted his recipe to give it a distinctive Pacific Northwest flair. It includes two kinds of Beecher's Cheese (Beecher's Flagship and Just Jack), a touch of Chelan Gold hard cider from Lake Chelan Winery and the all essential ingredient of Diverion Chardonnay by Copper River Estate. Enjoy with classic dipping items, such as cubes of crusty bread, apples and pears. You can also experiment with some unconventional, such as slices of salami and other hearty charcuterie, such as pickles, which are all wonderful with the winey fondue.

In the Glass: Though cheese fondue is perfect with white wine such as Diverion Chardonnay or Riesling, it's so lush that a firm red makes a great match (tannins can help cut the richness). Try the Diverion Majestic Red or Cabernet.

Yield: Serves 10 for appetizer or 4 for entrée

ingredients

1 pound Beecher's Flagship, coarsely shredded
½ pound Beecher's Just Jack (or similar Jack), coarsely shredded
1½ tablespoons cornstarch
1 garlic clove
1 cup Diverion Chardonnay
¼ cup Chelan Gold (or similar) hard apple cider
Salt and freshly ground black pepper
Crusty bread cubes, thinly sliced apples, hard salami and small dill pickles, for serving

preparation

In a bowl, toss the Beecher's Flagship and Just Jack with the cornstarch. Rub the inside of a cheese fondue pot or medium, enameled cast-iron casserole with the garlic, then add the Diverion Chardonnay wine and bring to a simmer. Add the cheese mixture all at once. Using a wooden spoon, stir over moderately low heat just until the cheese is melted and smooth, about 5 minutes. Stir in the hard apple cider and season with salt and pepper. Serve with the bread, apple, salami and pickles.