



# Pacific Northwest Cheese Fondue

ADAPTED FROM FOOD & WINE MAGAZINE CONTRIBUTOR: [RYAN HARDY](#)

- TOTAL TIME: 20 MIN
- SERVINGS: 10

*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 [Diversion 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 [Diversion 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.*

1. 1 pound [Beecher's Flagship](#), coarsely shredded
2. 1/2 pound [Beecher's Just Jack](#), coarsely shredded
3. 1 1/2 tablespoons cornstarch
4. 1 garlic clove
5. 1 cup [Diversion Chardonnay](#)
6. 1/4 cup [Chelan Gold](#) (or similar) hard apple cider
7. Salt and freshly ground black pepper
8. Crusty bread cubes, hard salami and small dill pickles, for serving

1. 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 [Diversion 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.

## SUGGESTED PAIRING

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

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