

# Honey Champagne Fondue

Shannon Copley - Upper Arlington, OH  
Taste of Home Annual Recipes - 2021

**Yield: 4 cups**

*1 tablespoon cornstarch  
1 teaspoon ground mustard  
1/4 teaspoon white pepper  
1 1/4 cups champagne  
1 teaspoon lemon juice  
2 tablespoons finely  
chopped shallot  
1 clove garlic, minced  
1 1/2 pounds Swiss cheese,  
shredded  
2 tablespoons honey  
pinch ground nutmeg  
toasted French bread,  
asparagus, tart apple slices,  
endive spears or cooked  
shrimp (for dipping)*

In a large saucepan, combine the cornstarch, ground mustard and white pepper. Whisk in the champagne and lemon juice until smooth.

Add the shallot and garlic. Bring to a boil. Reduce the heat to medium-low. Cook and stir until thickened, about 1 minute. Gradually stir in the cheese until melted. Stir in the honey. Sprinkle with nutmeg.

Keep warm in a fondue pot or small slow cooker. Serve the fondue with toasted bread, asparagus, apple slices, endive or cooked shrimp, as desired.

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Per Serving (excluding unknown items): 2976 Calories; 187g Fat (60.9% calories from fat); 194g Protein; 76g Carbohydrate; trace Dietary Fiber; 624mg Cholesterol; 1774mg Sodium. Exchanges: 1/2 Grain(Starch); 24 Lean Meat; 0 Vegetable; 0 Fruit; 21 Fat; 2 1/2 Other Carbohydrates.