

Chocolate-Marshmallow Fondue

6 ounces chocolate chips

1/2 cup miniature marshmallows

1/3 cup whipping cream, 1/3 cup orange flavored liqueur

Combine all ingredients in a small heavy pot. Place over low heat and stir until melted and thoroughly combined. Excellent with fresh fruits and small pieces of pound cake.

Mexican Fondue

1 (2 pound) lean rump steak, 1 tablespoon vegetable oil

1/2 Spanish onion, finely chopped, 1 clove garlic, crushed

1 (14 ounce) can tomatoes, undrained, 2 tablespoons tomato paste

1/2 teaspoon chili powder, 1 fresh green chile, seeded and finely chopped, Salt and pepper.

Cut meat into 1-inch cubes and put onto a serving plate.

To make the Mexican sauce, heat the oil in a saucepan; add onion and garlic and cook gently until softened. Stir in tomatoes and their juice, tomato paste and chili powder. Simmer uncovered for 10 minutes. Remove the sauce from the heat and purée in a blender or food processor until smooth or press through a sieve to give a smooth sauce. Return to the heat. Add the chopped chile and simmer for 15 minutes more. Season with salt and pepper. Serve with the meat cooked in the hot oil.

Dessert Fondue

12 ounces chocolate chips,

1/2 cup water, 1 teaspoon vanilla extract

1/2 teaspoon ground cinnamon, 1 small fresh pineapple,

2 firm bananas, peeled, 1 cup whole strawberries

Melt chocolate chips with water, vanilla extract and cinnamon in fondue pot, using manufacturer's directions. Cut pineapple in half lengthwise. Remove fruit; core and cut into wedges. Slice bananas in diagonal chunks. Arrange pineapple, bananas and strawberries on a plate. Dip fruits in chocolate to serve.



Chef Series Fondue Pot

Create delectable dipping sauces for meats, cheeses, fruits, breads and vegetables.

The 2 Qt. Stainless Steel pot is for hot oil or broth-style fondues. It can also be used separately on the stovetop and in the oven. Use the ceramic insert for heating or melting heat-sensitive foods such as chocolate or cheese, and safe for microwave and conventional oven use up to 350° F. Recipes include Classic Cheese, Rich Chocolate and Broth Fondue, as well as Tempura Batter for hot oil fondue.

- 6 stainless steel forks, 18-gauge 2 qt. stainless steel pot with ring, stand and ceramic insert
- 2-qt. pot doubles as a saucepan on the stove or in the oven.
- Fuel pan with adjustable cover and extinguisher

Festive Fondue

- 1 package Knorr Onion Soup Mix
- 4 1/2 cups boiling water
- 1 cup red wine
- 3 tablespoons chili sauce
- Juice of 1 lemon
- 1/3 cup fresh parsley, finely chopped
- 1/2 pound filleted steak, uncooked
- 1/2 pound chicken or turkey breast, sliced very thin, uncooked
- 1/2 pound large shrimp, shelled, deveined, uncooked
- 1/2 pound scallops, uncooked
- 1 egg (optional)

In saucepan, mix Knorr Onion Soup Mix with boiling water, wine, chili sauce and lemon juice. Bring to a boil. Simmer uncovered for approximately 1 hour.

Add parsley and pour into fondue pot. On dining table set pot on its stand over low flame. Arrange meat and seafood on 4 dinner plates and serve. If desired, when fondue is finished, break egg into fondue pot while stirring, and serve as soup in small bowls.

BEEF FONDUE

- 2 pounds filet steak
- Vegetable oil
- Curried Chutney Sauce, recipe follows
- Béarnaise Sauce, recipe follows
- Barbecue Sauce

Cut the steak into 3/4-inch cubes and arrange on platter. Fill a fondue pot half full with vegetable oil. Heat on stove and transfer to burner. To serve, the meat is picked up with fondue fork and immersed into hot oil until cooked to desired doneness. Once cooked, the meat is dipped into accompanying sauces.

Chocolate Fondue

- 12 ounces milk chocolate, semisweet chocolate or sweet cooking chocolate
- 1/2 cup half-and-half
- 2 to 3 tablespoons orange-flavored liqueur, Kirsch, brandy, white crème de menthe, 2 teaspoons dry instant coffee or 1/4 teaspoon ground cinnamon

Fruit, Marshmallows, pretzels, cake, etc

Heat chocolate and half-and-half in heavy saucepan over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Remove from heat; stir in liqueur or other flavoring. Pour into fondue pot or chafing dish with water bath; keep warm over very low heat. (NOTE: A crock pot set on LOW does a great job of keeping the fondue warm.) Stir in a small amount of cream if fondue becomes too thick while guests are dipping.



Curried Chutney Sauce:

- 1/2 cup plain yogurt, drained in cheesecloth
- 1/2 cup mayonnaise,
- 1/2 cup mango chutney, drained and chopped
- 1 teaspoon fresh lime juice,
- 2 teaspoons toasted curry powder
- 2 tablespoons minced red onion,
- 1/4 teaspoon cayenne, toasted.

Cheddar Cheese and Calvados Fondue

1 garlic clove
1 1/2 cups dry white wine
2 tablespoons Calvados or other apple brandy
2 pounds Vermont Cheddar cheese, cut into small cubes
1/2 teaspoon freshly ground flour (if necessary)
Pepper, nutmeg, to taste
Crusty Italian Bread, broccoli, mushrooms, other vegetables of choice

Set the fondue pot over heat source. Split the garlic and rub the pan with it. Pour in the wine and Calvados and heat until the liquid starts to bubble. Add the cheese; stir until melted and smooth. Add flour for thickening if necessary. Add the pepper and nutmeg and serve with cut-up bread pieces and vegetables.

Classic Swiss Cheese Fondue

1 garlic clove, cut in half
2 cups dry white wine (Neuchatel, Rhine or Chablis)
1 pound Emmenthaler or Gruyere, or a mix, finely cut (not grated), 3 tablespoons cornstarch
3 tablespoons Kirsch or brandy
Salt, Black pepper, Pinch of nutmeg
2 loaves crusty French or Italian bread

Rub fondue pot with cut garlic. Pour in wine and bring to a simmer over low heat. DO NOT BOIL. Gradually stir in cheese bits (grated cheese tends to lump). When melted, stir in cornstarch that has been dissolved in Kirsch. Add salt, pepper and nutmeg; stir and bring to a simmer. Keep cheese bubbling lightly over LOW heat or it will toughen. If it becomes too thick, add a little preheated wine. If it separates, add 1/2 teaspoon of cornstarch dissolved in a little wine, then warm slightly.

Seafood Cheese Fondue

1 clove garlic, cut into small pieces
Freshly-ground black pepper
Steamed shrimp, scallops, King crab or lobster chunks
2 cans frozen shrimp soup
1 cup milk, Paprika
1 pound Swiss cheese, grated
French bread in 1-inch cubes

Rub pot with garlic. Heat soup in pot and beat until smooth. Slowly add milk and beat again. Add cheese slowly, stirring as it melts. Sprinkle with pepper and paprika and place over burner.
Dunk the seafood and bread using fondue forks.

Cheese Fondue Savant

1/4 cup butter, 3 tablespoons flour, 1 1/2 cups milk
1 can Cheddar cheese soup, 8 slices American cheese, cubed
Minced garlic, Minced onion, Seasoned salt

Melt butter in heavy saucepan, then stir in flour. Add milk gradually, cook, stirring constantly, until thickened. Add soup, cheese, garlic, onion and salt. Cook over low heat, stirring frequently, until cheese is melted. Pour into fondue pot and place pot on stand over low flame.

Crab Fondue

1 (5 ounce) jar sharp cheese, 8 ounces cream cheese
1/4 cup dry white wine, 1 (8 1/2 ounce) can crabmeat, drained
1/2 teaspoon Worcestershire sauce
1/4 teaspoon garlic salt, 1/2 teaspoon cayenne pepper
French bread, cut into cubes

In top of double boiler, combine cheese until melted and smooth. Add remaining ingredients. Stir well. If it thickens, add more wine. Yields about 2 1/2 cups.

Chili Fondue

2 cups shredded pepper jack cheese
2 cups shredded white Cheddar cheese (mild to medium)
2 tablespoons plus 1 1/2 teaspoons cornstarch
1 teaspoon minced garlic, 1 1/2 cups chicken broth
6 tablespoons lemon juice, 1/4 teaspoon dried oregano
1/4 teaspoon cumin, 1 bunch scallions, thinly sliced,
2 tablespoons chopped black olives

In medium size bowl toss cheese with the cornstarch. In medium size saucepan, heat the broth, lemon juice, garlic, oregano and cumin until barely simmering. Add the cheese, a handful at a time, stirring until it is melted before adding more. Stir in the scallions and olives. Transfer fondue to a fondue pot and keep warm over a fondue burner. Serve with veggies.

Spicy Chicken Fondue

6 boned and skinned chicken breasts
4 tablespoons oil, 2 teaspoons paprika
1/2 teaspoon chili powder, 1 tablespoon oil
1 onion, finely chopped
2 teaspoons mild curry powder
3 teaspoons flour, 1 1/4 cups milk
6 teaspoons mango chutney, Salt and pepper

Cut chicken into 3/4 inch pieces and mix with oil, paprika and chili powder. Place chicken on a serving plate.

To make curry sauce, heat oil in a saucepan. Add onion and cook until soft. Stir in curry powder and cook for 2 minutes then stir in flour. Gradually stir in milk and bring slowly to a boil stirring all the time. Continue to cook until sauce thickens. Simmer for 5 minutes, then add chutney and season with salt and pepper. Serve hot with the chicken cooked in the hot oil.

Bearnaise Sauce:

1/4 cup white wine vinegar, 1/4 cup dry white wine
1 tablespoon minced shallots, 1 tablespoon dried tarragon
3 egg yolks, Salt and pepper
1/2 pound (2 sticks) unsalted butter, melted in saucepan
2 tablespoons minced fresh tarragon

In saucepan combine vinegar, wine, shallots, and dried tarragon and simmer over moderate heat until reduced to 2 tablespoons of liquid. Cool and strain through a fine sieve. In the top of a double boiler whisk the egg yolks until they become thick and sticky. Whisk in the reduced vinegar mixture, salt, and pepper. Place the pan or bowl over a saucepan of simmering water. Whisk until mixture is warm, about 2 minutes. (If mixture appears to become lumpy, dip pan immediately in a bowl of ice water to cool, whisk until smooth and then continue recipe.) The yolk mixture has thickened enough when you can see the bottom of the pan between strokes and mixture forms a light cream on the wires of the whip. While whisking the yolk mixture, gradually pour in the melted butter, a tablespoon or so at a time whisking thoroughly to incorporate before adding more butter. As the mixture begins to thicken and become creamy, the butter can be added more rapidly. Do not add the milk solids at the bottom of the melted butter. Season the sauce, to taste, with fresh tarragon, salt, and pepper. To keep the sauce warm, set the pan or bowl in luke-warm water or in a thermos. Combine all ingredients in a food processor and pulse 2 or 3 times. Adjust seasoning. Chill the sauce, covered, for at least 2 hours and up to 3 days. Transfer sauce to a serving dish.

Broccoli-Cheese Fondue

1 pound Velveeta cheese,
1 can cream of mushroom soup,
Pinch of garlic salt,
1 box frozen chopped broccoli,

Cook and drain broccoli. In fondue pot melt cheese and mushroom soup over low heat. Add broccoli and a little garlic salt, if so desired. Serve with bread sticks or Italian bread cut into squares.