

# Family Fondue Dinner: 3 courses

We usually rock out a fondue dinner on or around New Year's Day, Valentine's Day, and any other day of the year when we want to celebrate a special occasion—birthdays, accomplishments, you name it.

There are a million ways to make fondue, but we've created super-super simple recipes with mild flavors that really suit our children. The cool thing about fondue is that you can really kick up the flavors by the dipping sauces you choose to use. Consider dipping the cooked pieces in Course 2 in barbeque, teriyaki, steak, or cocktail sauce.

## Course 1: cheese fondue

### Ingredients

- 2 cups shredded mild cheddar cheese
- 2 cups shredded Swiss or Gruyere cheese
- ½ cup beer (really!) or white cooking wine
- salt & pepper to taste

**For dipping:** French bread, apple slices, pre-cooked carrots or broccoli

### Directions

1. Start pot on stovetop. Mix ingredients over med-low heat until melted. Move to fondue stand.
2. Dip the chosen dippers into the melted cheese.
3. Enjoy!

## Course 2: broth fondue

### Ingredients

- 4-8 cups of chicken broth (I usually buy two 32oz packages)
- 1 T Tastefully Simple Spinach and Herb Mix or other seasoned mix
- salt and pepper to taste

**For dipping:** raw shrimp, chicken, beef, salmon, potatoes, veggies cleaned and cut into bite-sized pieces & sauces for dipping: barbecue, teriyaki, steak, cocktail sauce, Ranch, etc.

### Directions

1. Start pot on stovetop. Mix broth and seasoning over medium heat until 375 degrees (just below boiling). Move to fondue stand.
2. Put meat or veggie on skewer and dip into broth. Meat and veggies will cook in this broth, so it's imperative that you pay attention to cooking times.

Approximate cooking times below:

- |                      |                         |
|----------------------|-------------------------|
| a. Chicken: 2 min    | d. Fish: 2-3 minutes    |
| b. Beef: 1 ½- 2 min+ | e. Shrimp: 2-3 minutes  |
| c. Pork: 2 ½+ min    | f. Veggies: 2-4 minutes |

## Course 3: chocolate fondue

### Ingredients

- 1 bag semi-sweet milk chocolate chips
- 1 bag milk chocolate chips
- ½ cup warm heavy cream
- ½ cup peanut butter

For dipping: strawberries, banana, marshmallows, pound cake, cheesecake cut into bite-sized pieces

### Directions

1. Start pot on stovetop. Mix ingredients over medium heat until melted. Move to fondue stand.
2. Dip strawberries, banana, marshmallows, pound cake, cheesecake, cookies cut into bite-sized pieces into chocolate and enjoy!

