

FONDUE BUNDLE



SAVING DINNER

with



Fun with Fondue

BUNDLE
Volumes 1 & 2

TABLE OF CONTENTS

WELCOME and TIPS

1. VOLUME 1

- a. **Mongolian Hot Pot**
- b. **Beef Fondue**
- c. **Chicken Fondue (Broth Recipe)**
- d. **Chicken Fondue (Hot Oil Recipe)**
- e. **Swiss Cheese Fondue**
- f. **Traditional Welsh Rarebit**
- g. **South of the Border Fondue**
- h. **Chocolate Peanut Butter Fondue**
- i. **S'Mores Fondue**
- j. **Caramel Fondue**

2. VOLUME 2

- a. **Tangy Potato Fondue**
- b. **Sesame Ham Cubes**
- c. **Cheesy Crab Fondue**
- d. **Pizza Fondue**
- e. **Herbed Gouda**
- f. **Beef in Rice Wine**
- g. **Rubbed Beef Fondue**
- h. **Rocky Road Fondue**
- i. **Mocha Fondue**
- j. **Butterscotch Fondue**
- k. **Ponzu Sauce**
- l. **Chinese Mustard**
- m. **Horseradish Sauce**

Welcome to Fun with Fondue

This is one of our FUNNEST menus ever! Our Fondue Menu with 10 delicious fondue recipes! If you're having a FUN party, you'll want Fun Fondue!

*FONDUE FUN FACT: Did you know there are a lot of cultures that have some sort of beloved "over the pot" type of cooking? That's right, Asian Hot Pot, is a good example (and yes, we have a recipe for that!).

First up, the basics on fondue. Fondue means "melted" in French. And if you've ever had a classic Swiss fondue, you know why! All that lovely cheese!

But there is more to fondue than just big pots o'cheese. There's oil to cook meat in and savory broths as well. The one thing about fondue is that it is a hands-on approach to eating your dinner. It's a terrific way to get your children trying new foods (just be SURE they are carefully supervised, the pot is hot and so are the contents!).

Fondue restaurants are all the rage right now. Why? I think it's that retro "kitchiness" of the whole thing and it's fun to play with your food! But those places are budget busters and a little on the spendy side...so why not do fondue at home and save a ton of cash? Even if you have to buy a fondue pot to get started, you'll still be ahead cash-wise than if you had gone to a fondue restaurant. And with this lovely menu, you CAN do fondue at home and save your cash!

*FONDUE FUN FACT: There are a lot of different opinions on where fondue originated, but the most popular story is that it is a peasant dish from Switzerland. The peasants took the hard rinds of cheese they had left and melted them in a pot over a fire to become what we know today as fondue!

Start with the Pot--

As far as fondue pots go, it's best to have a real fondue pot with its proper stand, heat source and long-stemmed forks. Generally, ceramic pots are best for cheese fondues and stainless for oil based frying-type fondues.

If you don't have a fondue pot, you can use your Crockpot (you'll have to check which temperature works the best; they're all so different) for the cheese fondues, however the temperature won't be hot enough for the hot oil fondues. I've heard of people jimmying something up with heat proof trivets, sternos and bricks, but that might be just a little unstable.

So if you're fondue-pot less, try seeing if your local thrift store has one or see if you can find a good buy online.

Next Up, The Fork—

People mistakenly think a metal skewer will work just as well as a long stemmed fondue fork, when in fact it is a recipe for disaster! Those skewers get hot and there is no handle to take the heat, so the best thing to do is use the long forks that come with your pot. If you don't have enough, you can try using bamboo skewers with the cheese fondues, but not as great for oil or broth fondues.

Some Assorted Tips and Tricks for Fonduing Successfully—

Pot Thought: Remember, stainless for oils and broths and ceramic (or your small Crockpot) for cheese-based fondues.

The Heat is On: A low temperature (around 120 degrees) is best for dessert and cheese fondues while an oil or broth-based fondue needs much higher temperature (about 375 degrees). Your fondue set will help you with these guidelines. If you're trying to do this without a fondue pot, use a tea light candle to keep your cheese fondues warm and a sterno to heat the oil or broth.

Size Matters: Cut your food into about 1-inch cubes for bread or cake and small pieces of veggies or fruit. You want to be able to eat your just dipped food in one bite.

Oil Can: You need to use a “high smoke point” oil. Peanut oil would work; olive oil would not.

Fixer Uppers. If your dessert fondue is separating, throw in a little cream and whisk way. If it's really bad, throw it in the blender for a minute (not too much in the blender at one time or it will be all over your ceiling; do it in batches). If your cheese is turning into one big clump, drizzle in a little vinegar or lemon juice. The acid will free the cheese and make it fondue-able again!

That's it! Now let the FUNdue (sorry, I couldn't resist) begin!

Fun with Fondue Volume 1 – Shopping List

MEAT

8 boneless skinless chicken breast halves [R3,R4]
2 1/2 pounds beef tenderloin [R1,R2]

CONDIMENTS

Peanut oil (11 cups) [R2,R4]
Mayonnaise (1/2 cup **plus 1 cup) [R2,R3]
Dijon mustard (1 teaspoon **plus 1/4 cup) [R2,R6]
Worcestershire sauce (1 teaspoon) [R6]
**Prepared horseradish (1 tablespoon) [R2]
Hot pepper sauce (2 drops **plus 1 3/4 teaspoons) [R2,R6]
Low sodium soy sauce (2 tablespoons) [R1]
*Sesame sauce (in Asian section of grocery store) [R1]
*Soy wasabi sauce (in Asian section of grocery store) [R1]
*Spicy oriental sauce (in Asian section of grocery store) [R1]
Natural peanut butter, creamy (1/4 cup) [R8]
Dry white wine (1 cup) (or use low sodium chicken broth) [R5]

PRODUCE

Onions (1 tablespoon chopped **plus 1/4 cup chopped) [R2,R3]
Garlic (3 1/4 cloves **plus 1 clove) [R1,R2,R3,R5]
Green onions (4) [R1]
Shitake mushrooms (5) [R1]
Broccoli florets (1 cup) [R1]
Gingerroot (2 tablespoons minced) [R1]
Bok choy (8 leaves) [R1]
Spinach (2 ounces leaves) [R1]
Cilantro (2 tablespoons chopped) [R1]
Lemons (1 tablespoon juice) [R5]
Apples (6 red and 6 green) [R9,R10]
Strawberries OR other fruit of your choice [R8]

CANNED GOODS

Low sodium chicken broth (5 cups plus 1 cup if not using white wine for Recipe 5) [R3,R5]
Low sodium beef broth (5 cups) [R1]
1 (10-oz.) can green chile enchilada sauce [R7]
1 (8-oz.) can bamboo shoots [R1]

SPICES

Sea salt [R3,R4]
Kosher salt (1/2 teaspoon) [R6]
Black peppercorns [R3,R4,R5,R6]
**Curry powder (2 tablespoons) [R2]
Garlic powder (1 teaspoon) [R4]
Ground red pepper (1 teaspoon or to taste) [R4]
Basil (1 teaspoon) [R4]
Oregano (1 teaspoon) [R4]
Ground nutmeg (to taste) [R5]
Chili powder (1/4 teaspoon) [R7]
Vanilla extract (1 teaspoon) [R10]

DAIRY/DAIRY CASE

Butter, unsalted (2 tablespoons) [R6]
Eggs (2) [R4]
Heavy (whipping cream) (1 1/4 cups) [R6,R8]
Milk (1 1/2 cups **plus 2 tablespoons) [R2,R9]
Cream cheese (8 ounces) [R10]
Cheddar cheese, sharp (1 1/2 cups shredded) [R6]
Muenster cheese (3 cups shredded) [R7]
Gruyere cheese (1/2 pound) [R5]
Emmentaler cheese (1/2 pound) [R5]
Parmesan cheese (1 tablespoon grated) [R4]

DRY GOODS

Flour (2 tablespoons) [R6]
Cornstarch (4 1/2 teaspoons) [R5,R7]
1 (12-oz.) package semi-sweet chocolate chips [R9]
1 (12-oz.) package semi-sweet chocolate pieces [R8]
Graham cracker crumbs (1 cup) [R9]
Chopped peanuts [R10]
Dry bread crumbs (1 cup) [R4]
Egg noodles (4 ounces uncooked) [R1]
Tortilla chips [R7]
2 pounds caramels [R10]

BAKERY

French bread (8 thick slices) (or use rye or sourdough) [R5,R6]
Pound cake (for cubes) [R8]

OTHER

Kirsch (3 1/2 teaspoons) (optional) [R5]
Porter beer (can use non-alcoholic) (1/2 cup) [R6]
Marshmallow Crème (1 1/2 cups plus 1 [7.5-oz.] jar) [R8,R9]
Paper towels [R2,R4]

*Suggested for Mongolian Hot Pot dipping sauces
**Suggested for Beef Fondue dipping sauces



[R1] – [R6] = Recipe 1, Recipe 2, etc...

Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit certain ingredients from your shopping list.

DO-AHEAD TIP: Cook noodles.

Mongolian Hot Pot

Recipe 1 – Serves 4

BROTH:

5 cups low sodium beef broth
2 green onions, chopped
2 cloves garlic, minced
5 Shitake mushrooms, chopped
2 tablespoons chopped cilantro
2 tablespoons minced gingerroot
2 tablespoons low sodium soy sauce

VEGETABLE/BEEF PLATTER:

8 bok choy leaves, cut into strips
2 ounces spinach leaves, cut into strips
1 (8-oz.) can bamboo shoots, drained
2 green onions, chopped
1 cup broccoli florets
4 ounces egg noodles, cooked
1 pound beef tenderloin, sliced into thin strips*



INSTRUCTIONS:

Arrange vegetable/beef platter before guests arrive; cover and refrigerate. Bring beef broth to a boil; add green onions, garlic, mushrooms, cilantro, gingerroot and soy sauce; simmer for 15 minutes. Spear beef strips with fondue forks and cook in broth for 3 to 5 minutes. Spear vegetable strips and cook until tender-crisp. Dip cooked beef and vegetables in desired sauces.

*Leanne's Note – Be sure to keep raw meat and vegetables on separate plates!

Suggested Dipping Sauces: Sesame sauce, soy wasabi sauce, spicy oriental sauce.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Beef Fondue

Recipe 2 – Serves 4

INGREDIENTS:

1 1/2 pounds beef tenderloin, cut into 3/4-inch cubes 3 cups peanut oil



INSTRUCTIONS:

Pat meat dry with paper towels. Heat the oil in a fondue pot to 375 degrees. Spear beef strips with fondue forks and cook in oil until beef reaches its desired level of doneness. Dip in choice of sauces (see recipes below).

Suggested Dipping Sauces:

Curry Sauce: 1/2 cup mayonnaise, 2 tablespoons curry powder, 2 tablespoons milk, 1/2 teaspoon hot pepper sauce.

Mustard Sauce: 1/4 cup mayonnaise, 1/4 cup Dijon mustard, 1 teaspoon hot pepper sauce, 1 clove garlic, minced.

Onion-Horseradish Sauce: 1/4 cup finely chopped onion, 1/4 cup mayonnaise, 1 tablespoon prepared horseradish, 2 teaspoons water, 1/4 teaspoon hot pepper sauce.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Chicken Fondue (Broth Recipe)

Recipe 3 – Serves 4

INGREDIENTS:

4 boneless skinless chicken breast halves, cut into 1-inch cubes

Sea salt and freshly ground black pepper, to taste

5 cups low sodium chicken broth

12 ounces chili sauce

1/2 cup mayonnaise

1 tablespoon finely chopped onion

1/4 clove garlic, minced



INSTRUCTIONS:

Season chicken cubes with salt and pepper. Bring the broth to a boil in a fondue pot and maintain that temperature. Spear chicken cubes with fondue forks and cook in hot broth for about 1 minute. Combine chili sauce through garlic to make sauce. Dip chicken in sauce.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Chicken Fondue (Hot Oil Recipe)

Recipe 4 – Serves 4

INGREDIENTS:

1 cup dry bread crumbs

1 teaspoon garlic powder

1 teaspoon ground red pepper (or to taste)

1 teaspoon dried basil

1 teaspoon dried oregano

1 tablespoon grated Parmesan cheese

Sea salt and freshly ground black pepper, to taste

2 eggs

4 boneless skinless chicken breast halves, cut into 1-inch cubes

About 8 cups peanut oil



INSTRUCTIONS:

In a bowl, combine first 7 ingredients (bread crumbs through pepper). In a second bowl, beat the eggs. Coat each chicken cube first with the eggs, then immediately roll in bread crumb mixture; place on a paper towel lined plate and refrigerate until fondue time. Fill 2/3 of your stainless steel fondue pot with oil. Don't over-fill it as hot oil could get splashed on your guests. Heat the oil to 350 to 375 degrees. Cook chicken cubes for 1 to 2 minutes or until done. Allow chicken to cool a little; dip into sauce (see Recipe 3).

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Swiss Cheese Fondue

Recipe 5 – Serves 4

INGREDIENTS:

1/2 pound grated Gruyere cheese (rind removed)
1/2 pound grated Emmentaler cheese (rind removed)
3 1/2 teaspoons cornstarch
1 clove garlic, peeled
1 cup dry white wine OR low sodium chicken broth

1 tablespoon fresh lemon juice
Freshly ground black pepper, to taste
Ground nutmeg, to taste
3 1/2 teaspoons kirsch (optional)
4 thick slices sourdough OR French bread, cubed



INSTRUCTIONS:

In a medium bowl, combine the grated cheeses with the cornstarch; toss and set aside. Rub the inside of a medium saucepan with the peeled garlic clove then throw away the garlic. Add the wine and lemon juice and bring to a simmer over medium heat; stir in cheese mixture, one small handful at a time, making sure each handful is completely melted before adding another. **The fondue can bubble a bit, but don't let boil. Season with black pepper and nutmeg; stir in kirsch, if desired.** Transfer mixture to a fondue pot and keep warm. Dip desired bread cubes into fondue.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Traditional Welsh Rarebit

Recipe 6 – Serves 4

INGREDIENTS:

2 tablespoons unsalted butter
2 tablespoons flour
1 teaspoon Dijon mustard
1 teaspoon Worcestershire sauce
1/2 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper
1/2 cup porter beer (can use non-alcoholic)
3/4 cup heavy (whipping) cream
1 1/2 cups shredded sharp Cheddar cheese
2 drops hot pepper sauce
4 thick slices rye, sourdough or French bread, cubed



INSTRUCTIONS:

Melt the butter in a medium saucepan over low heat; add the flour and whisk for 2 to 3 minutes, being careful not to brown the flour. Whisk in mustard, Worcestershire sauce, salt and pepper until smooth. Add beer and whisk until smooth. Add cream and whisk until smooth. Gradually add cheese, stirring constantly until cheese has melted and sauce is smooth, 4 to 5 minutes. Add hot sauce. Dip desired bread cubes into rarebit.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

South of the Border Fondue

Recipe 7 – Serves 4

INGREDIENTS:

1 (10-oz.) can green chile enchilada sauce
3 cups shredded Muenster cheese
1/4 teaspoon chili powder

1 teaspoon cornstarch
1 tablespoon cold water
Tortilla chips for dipping



INSTRUCTIONS:

Heat the enchilada sauce in a medium saucepan over medium heat. Add cheese, a little at a time, until it melts. Stir in chili powder. In a cup, combine cornstarch and water; add to sauce; cook and stir until thickened and bubbly. Pour into a fondue pot and keep warm. Serve with chips.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available on the web at www.SavingDinner.com

Chocolate Peanut-Butter Fondue

Recipe 8 – Serves 4

INGREDIENTS:

1/2 cup heavy (whipping) cream
1 (12-oz.) package semi-sweet chocolate pieces
1 (7.5-oz.) jar Marshmallow Crème

1/4 cup creamy natural peanut butter
Whole strawberries, hulled OR other fruit of
your choice
Pound cake cubes



Heat the cream in a medium saucepan over medium heat until just simmering; remove from heat and add chocolate chips; let stand for 1 minute then stir until chocolate has melted; whisk in Marshmallow Crème and peanut butter until smooth. Pour into a fondue pot or small chafing dish and keep warm. Dip fruit or cake cubes in fondue.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

S'Mores Fondue

Recipe 9 – Serves 4

INGREDIENTS:

1 1/2 cups milk
1 (12-oz.) package semi-sweet chocolate chips
1 1/2 cups Marshmallow Crème

1 cup graham cracker crumbs
3 red apples, cored and sliced
3 green apples, cored and sliced



INSTRUCTIONS:

Heat the milk in a medium saucepan over medium heat until just simmering; remove from heat and add chocolate chips; let stand for 1 minute then stir until chocolate has melted; whisk in Marshmallow Crème. Pour mixture into a fondue pot and keep warm. Place graham cracker crumbs in a serving bowl. Dip apple slices into warm chocolate mixture then into graham cracker crumbs.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Caramel Fondue

Recipe 10 – Serves 4

INGREDIENTS:

2 pounds caramels
8 ounces cream cheese, cut into 8 slices
1 teaspoon vanilla extract

3 red apples, cored and sliced
3 green apples, cored and sliced
Chopped peanuts



INSTRUCTIONS:

Unwrap caramels and place in a saucepan over medium heat; stir until melted (watch like a hawk so they don't burn). Add cream cheese slices and stir until cream cheese has melted. Add vanilla extract; stir. Pour mixture into a fondue pot and keep warm. Dip sliced apples in caramel fondue, then in chopped peanuts.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Fun with Fondue Volume 2 – Shopping List

MEAT

4 pounds beef skirt steak [R6,R7]
2 1/2 pounds ham [R2]
7 ounces lump crabmeat [R3]

DELI

Pepperoni, sliced [R4]

CONDIMENTS

Peanut oil (about 6 to 10 cups total) [R1,R2,R6,R7]
Mayonnaise (3 tablespoons) [S3]
Rice wine (3 to 4 cups) [R6]
Dry white wine (1 1/2 cups) (or use low sodium chicken broth) [R4,R5]
Apple cider vinegar (1 cup plus 1 tablespoon) [R1,S3]
Low sodium soy sauce (1 cup plus 3 tablespoons plus 1/2 teaspoon) [R2,R6,S1,S2]
Prepared horseradish (2 tablespoons) [S3]
Black olives (20) [R4]
Molasses (1 tablespoon) [R6]
Light corn syrup (1/2 cup) [R10]
Stone-ground mustard (optional for dipping) [R1]
Worcestershire sauce (optional for dipping) [R7]

PRODUCE

Onions (2 medium) [R1,R4]
Garlic (7 cloves) [R4,R5,R6]
Small new potatoes (1 1/2 pounds) [R1]
Tomatoes (2 medium) [R4]
Raw vegetables of your choice (for 1 fondue) [R5]
Parsley (1/4 cup chopped) [R5]
Chives (3 tablespoons chopped) [R5]
Lemons (4 1/2 tablespoons plus 2 teaspoons juice) [R3,R4,R5,S1]
Whole strawberries OR fruit of your choice (for 2 fondues) [R9,R10]

CANNED GOODS

Low sodium chicken broth (1 1/2 cups) (if not using dry white wine) [R4,R5]
Sweetened condensed milk (1 1/2 cups) [R8,R9]

SPICES

Sea salt [R1,R3,R4]
Black peppercorns [R1,R5,R7]
Coarse salt (1/4 cup) [R7]
Sesame seeds (1 cup) [R2]
Whole caraway seed (2 1/2 teaspoons) [R1,R3]
Crushed red pepper flakes (1/2 teaspoon) [R4]
Oregano (1/2 teaspoon) [R4]
Tarragon (2 teaspoons) [R5]
Allspice (1 teaspoon) [R7]
Cayenne pepper (dash) [R6]
Ground ginger (1 1/4 teaspoons) [R6,R7]
Bay leaves (2) [R7]
Dry mustard (1/4 cup plus 2 1/2 teaspoons) [R6,R7,S2,S3]
Vanilla extract (1 1/2 teaspoons) [R9,R10]

DAIRY/DAIRY CASE

Butter, unsalted (1/3 cup plus 5 tablespoons) [R1,R4,R10]
Heavy (whipping) cream (1 cup) [R8,R10]
Sour cream (1/2 cup) [S3]
1 pound sharp Cheddar cheese [R3]
1 pound Mozzarella cheese [R4]
1 1/4 pounds Gouda cheese [R5]

DRY GOODS

Flour (2 tablespoons) [R3]
Cornstarch (2 tablespoons) [R4,R5]
Brown sugar (1 cup packed) [R10]
Walnuts (1/2 cup chopped) [R8]
Milk chocolate (8 ounces) [R8]
Semi-sweet chocolate (8 ounces) [R9]

BAKERY

Crusty bread (cubes for 2 fondues) [R3,R4]
Pound cake (cubes for 1 fondue) [R9]
Shortbread cookies (for 2 fondues) [R8,R10]

OTHER

Hard cider OR beer (can use non-alcoholic) (3/4 cup) [R3]
Gin (1 tablespoon) (optional) [R5]
Large marshmallows (8 ounces) [R8]
Strong brewed coffee (1/2 cup plus 1 tablespoon) [R8,R9]



[R1] – [R6] = Recipe 1, Recipe 2, etc...

Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit certain ingredients from your shopping list.

Tangy Potato Fondue

Recipe 1 – Serves 4

INGREDIENTS:

1 1/2 pounds small new potatoes
1 cup apple cider vinegar
2/3 cup peanut oil
1/3 cup unsalted butter

1 medium onion, diced
1 1/2 teaspoons whole caraway seed
1 teaspoon sea salt
1/2 teaspoon freshly ground black pepper



INSTRUCTIONS:

Boil potatoes in a large saucepan of salted water for 8 to 10 minutes or until barely tender.

In a medium saucepan, combine remaining ingredients; bring to a boil then reduce heat and simmer for 5 minutes. Transfer to a warmed fondue pot and add potatoes; simmer for 20 minutes or until cooked through. Dip potatoes in desired sauces.

Suggested dipping sauces: Stone-ground mustard and Horseradish Sauce (See recipe below)

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Sesame Ham Cubes

Recipe 2 – Serves 4

INGREDIENTS:

1 cup sesame seeds
2 1/2 pounds ham, cubed

3 tablespoons low sodium soy sauce
2 to 4 cups peanut oil



INSTRUCTIONS:

Preheat oven to 375 degrees. Spread sesame seeds on a rimmed baking sheet and toast until golden, 8 to 9 minutes, shaking occasionally.

Toss ham with soy sauce and arrange on a platter. Sprinkle with 1 tablespoon of toasted sesame seeds.

Fill fondue pot 1/3 full with peanut oil and heat to 350 degrees. Dip ham cubes in hot oil and cook for 2 minutes. dip into desired sauce, then dip in remaining sesame seeds.

Suggested Dipping Sauces: Ponzu, Chinese Mustard and Horseradish Sauce (See recipes below)

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Cheesy Crab Fondue

Recipe 3 – Serves 4

INGREDIENTS:

3/4 cup hard cider or beer (can use non-alcoholic)
1 tablespoon lemon juice
1 pound sharp Cheddar cheese, shredded
2 tablespoons flour

7 ounces lump crabmeat, picked through to remove shell
1 teaspoon caraway seed
1/2 teaspoon sea salt
Crusty bread cubes



INSTRUCTIONS:

In a double boiler over simmering water, heat the cider or beer and the lemon juice. Toss shredded cheese with flour. Reduce heat and stir in cheese. Melt for 5 minutes. Meanwhile, microwave crabmeat in a microwave-safe bowl on high for 30 seconds; stir into melted cheese along with caraway seed and salt. Transfer to a warm fondue pot. Dip bread cubes in the fondue.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Pizza Fondue

Recipe 4 – Serves 4

INGREDIENTS:

2 tablespoons unsalted butter
2 tomatoes, peeled, seeded and chopped
2 cloves garlic, pressed
1 medium onion, minced
1/2 cup dry white wine OR low sodium chicken broth
2 teaspoons lemon juice
1 pound Mozzarella cheese, shredded

1 tablespoon cornstarch
1/2 teaspoon crushed red pepper flakes
1/2 teaspoon dried oregano
1 teaspoon sea salt
20 black olives, pitted and chopped
Crusty bread cubes
Sliced pepperoni



INSTRUCTIONS:

Melt the butter in a medium saucepan over medium-high heat; add tomatoes, garlic and onion and sauté for 3 minutes. Reduce heat to low then stir in wine (or broth) and lemon juice. Toss cheese with cornstarch then stir into saucepan until melted. Add crushed red pepper flakes, oregano and salt to saucepan; stir to combine and cook for 1 to 2 minutes longer. Transfer to a warmed fondue pot and top with chopped olives. Dip cubed bread and pepperoni in fondue.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Herbed Gouda

Recipe 5 – Serves 4

INGREDIENTS:

1 cup dry white wine OR low sodium chicken broth
1 tablespoon lemon juice
1 clove garlic, pressed
1 1/4 pounds Gouda cheese, shredded
1 tablespoon cornstarch
1/4 cup chopped fresh parsley

3 tablespoons chopped fresh chives
2 teaspoons dried tarragon
Dash cayenne pepper
1/2 teaspoon freshly ground black pepper
1 tablespoon gin (optional)
Raw vegetables of your choice



INSTRUCTIONS:

In a medium saucepan, bring wine (or broth) to a boil then reduce heat to medium-low and add lemon juice and garlic. Toss cheese with cornstarch then stir into saucepan. When cheese has melted, add parsley, chives, tarragon, cayenne, pepper and gin. Cook for 3 minutes then transfer to a warmed fondue pot. Dip raw vegetables in fondue.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

DO-AHEAD TIP: Marinate beef cubes for 2 to 8 hours (see recipe).

Beef in Rice Wine

Recipe 6 – Serves 4

INGREDIENTS:

1 teaspoon ground ginger
1 teaspoon dry mustard
1 tablespoon molasses
1/2 cup low sodium soy sauce

1/4 cup peanut oil
4 cloves garlic, pressed
2 pounds beef skirt steak, trimmed and cubed
3 to 4 cups rice wine



INSTRUCTIONS:

In a large bowl, stir together ginger, mustard, molasses, soy sauce, peanut oil and garlic. Toss beef cubes into mixture; cover and refrigerate for 2 to 8 hours.

Drain meat and arrange on a platter.

Fill fondue pot 2/3 full with rice wine and bring to a simmer. Dip beef cubes into rice wine and cook for 3 to 5 minutes or until desired doneness is achieved. Dip beef cubes into sauce of your choice.

Suggested Dipping Sauces: Ponzu, Chinese Mustard or Horseradish Sauce (See recipes below)

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

DO-AHEAD TIP: Marinate steak for 2 hours (see recipe).

Rubbed Beef Fondue

Recipe 7 – Serves 4

INGREDIENTS:

1 tablespoon freshly ground black pepper
1 teaspoon allspice
1/4 teaspoon ground ginger
1/2 teaspoon dry mustard

2 bay leaves, crumbled
1/4 cup coarse salt
2 pounds beef skirt steak, trimmed
3 to 5 cups peanut oil



INSTRUCTIONS:

In a small bowl, combine pepper, allspice, ginger, mustard, bay leaves and salt in a small bowl; rub mixture into steak; cover and refrigerate for 2 hours.

Lightly scrape off rub mixture and thinly slice beef; arrange on a serving platter. Fill fondue pot 1/3 full with peanut oil and heat to 350 degrees.

Dip beef in fondue for 1 to 2 minutes or until desired doneness is achieved. Dip in desired sauce.

Suggested Dipping Sauces: Worcestershire sauce OR Horseradish Sauce (See recipe below).

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available on the web at www.SavingDinner.com

Rocky Road Fondue

Recipe 8 – Serves 4

INGREDIENTS:

8 ounces milk chocolate, chopped
1/2 cup sweetened condensed milk
1/2 cup heavy (whipping) cream

1 tablespoon brewed strong coffee
8 ounces large marshmallows, divided
1/2 cup chopped walnuts
Shortbread cookies



INSTRUCTIONS:

In a double boiler over simmering water, stir together chocolate, milk, cream and coffee until chocolate has melted; transfer to a warm fondue pot. Set aside half of the marshmallows for dipping. Cut remaining marshmallows in half and stir into melted chocolate along with the chopped walnuts. Dip whole marshmallows and cookies in the fondue.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Mocha Fondue

Recipe 9 – Serves 4

INGREDIENTS:

8 ounces semi-sweet chocolate, chopped
1 cup sweetened condensed milk
1/2 cup strong brewed coffee

1/2 teaspoon vanilla extract
Whole hulled strawberries or fruit of your choice
Pound cake cubes



INSTRUCTIONS:

In a large saucepan over low heat, combine chocolate and milk; stir until chocolate has melted, about 5 minutes. Stir in coffee and vanilla. Transfer mixture to a warm fondue pot. Dip fruit and pound cake cubes in the fondue.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Butterscotch Fondue

Recipe 10 – Serves 4

INGREDIENTS:

3 tablespoons unsalted butter
1/2 cup light corn syrup
1 cup packed brown sugar
1/2 cup heavy (whipping) cream

1 teaspoon vanilla extract
Whole hulled strawberries or fruit of your choice
Shortbread cookies



INSTRUCTIONS:

Melt the butter in a medium saucepan over medium heat. Stir in corn syrup and brown sugar. Bring to a boil and cook for 2 minutes. Remove from heat and slowly stir in cream and vanilla. Transfer to a warm fondue pot. Dip fruit and cookies in the fondue.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Ponzu Sauce

Sauce 1

INGREDIENTS:

1/2 cup low sodium soy sauce

2 1/2 tablespoons fresh lemon juice

**INSTRUCTIONS:**

In a small bowl, whisk together soy sauce and lemon juice; pour into dipping bowls.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Chinese Mustard

Sauce 2

INGREDIENTS:

1/4 cup dry mustard

2 tablespoons warm water

1/2 teaspoon low sodium soy sauce

**INSTRUCTIONS:**

In a small bowl, whisk together dry mustard and warm water until smooth. Whisk in soy sauce; pour into dipping bowls.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com

Horseradish Sauce

Sauce 2

INGREDIENTS:

2 tablespoons prepared horseradish

1 tablespoon apple cider vinegar

1 teaspoon dry mustard

3 tablespoons mayonnaise

1/2 cup sour cream

**INSTRUCTIONS:**

In a small bowl, whisk together all ingredients; pour into dipping bowls.

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available at www.SavingDinner.com