

How to Make Fondue

Milk Chocolate Fondue

Ingredients

1/2 cup heavy cream
10 oz milk chocolate chips

Directions

1. Place the cream in a warm fondue pot.
2. Add the chocolate chips.
3. Stir the mixture until the chocolate melts smooth.
4. Serve with fruit or other food.

Orange Chocolate Marshmallow Fondue

Ingredients

6 oz dark chocolate chips
1/2 cup mini marshmallows
1/2 cup whipping cream or heavy cream

1 tablespoon orange zest
2 tablespoons fresh squeezed orange juice

Directions

1. Place the cream in a warm fondue pot.
2. Add the chocolate chips and marshmallows.
3. Stir the mixture until the chocolate melts smooth.
4. Stir in the orange zest and juice.
5. Serve with fruit or other food.

Crab & Cheese Fondue

Ingredients

2 tablespoons butter
2 tablespoons flour
1 cup chicken broth
dash of onion salt
4-5 drops hot sauce
1 8 oz package cream cheese, cubed
1/4 lb processed American cheese, cubed
6 oz cooked crab meat or imitation crab, flaked (optional)

Directions

1. In a small sauce pan, melt the butter and stir in the flour.
2. Add the chicken broth, salt, and pepper sauce. Cook and stir until thick.
3. Add both cheese and stir until melted.
4. Add the crab meat and stir on low heat until heated through.
5. Serve with bread pieces, meat, or vegetables.

Dipping Ideas

For sweet fondues

- Strawberries
- Raspberries
- Bananas
- Apples
- Oranges
- Peaches
- Star Fruit
- Grapes
- Melon
- Angel Food Cake
- Pound Cake
- Brownies
- Cookies
- Cream Puffs
- Donuts

For cheese fondues

- Bread Cubes
- French Bread
- Baguettes
- Crackers
- Roast Beef
- Steak
- Burger Patties
- Chicken
- Fish
- Sausages
- Carrots
- Celery
- Roasted Potatoes
- French Fries
- Broccoli