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The 125 Best Fondue Recipes



Synopsis

Think of food that's made for enjoying in the company of family and friends. Food that offers a limitless variety of ingredients, flavors and cooking styles - and, best of all, is amazingly easy to prepare. What have you got? Fondue, of course! Now, with *The 125 Best Fondue Recipes*, you can explore a whole new world beyond the familiar cheese and chocolate fondues. Discover the possibilities of hot oil fondues with tantalizing recipes such as Ginger Beef Fondue, Zesty Lime Chicken and Tempura Cauliflower. Experience savory broth fondues such as Mongolian Hot Pot, Honey Garlic Chicken Fondue and Thai Pork Fondue in Lemongrass Broth. These fondues not only taste great, but are kind to your waistline! Of course, no fondue book can ignore the traditional favorites. And here cheese fondue gets an innovative spin with recipes such as Emmentaler Fondue with Caramelized Shallots and Cheddar Cheese and Beer Fondue. Similarly, no true fondue meal is complete without a chocolate-, fruit- or liqueur-based dessert. So you'll want to sample such decadent finishes as Bittersweet Chocolate Fondue, White Chocolate and Toffee or Cherries Jubilee Fondue. And because fondues are all about dipping (and tasting!), it only makes sense that *The 125 Best Fondue Recipes* features some 20 dips and sauces that are specially designed to complement the recipes in the book. Also included are menu planning suggestions, a guide to using and maintaining different types of fondue pots, as well as tips and techniques for making your next fondue meal an event to remember. For the new or experienced fondue maker, *The 125 Best Fondue Recipes* is the complete resource.

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Customer Reviews

Ilana Simon is a respected and experienced food writer and editor. This is her first cookbook.

Szechuan Sesame Chicken Fondue Serves 4 Marinade 1 1/2 tbsp (20 mL) hoisin sauce 1 tbsp (15 mL) soy sauce 1 tps (15 mL) water 2 tsp (10 mL) honey 1 clove garlic, minced 1 tsp (5 mL) minced ginger root Salt and freshly ground black pepper to taste 1 tsp (5 mL) sesame oil 1 tsp (5 mL) sesame seeds, toasted 1 lb (500 g) boneless skinless chicken breasts, thinly sliced into 1-inch (2.5 cm) pieces 5 cups (1.25 L) chicken broth, homemade (recipe in book) or canned (2 cans plus 2 cans water) Marinade: In a saucepan over medium heat, combine hoisin sauce, soy sauce water, honey, garlic, ginger, salt and pepper; stir until well mixed and honey is melted. Remove from heat; stir in sesame oil and sesame seeds. In a shallow casserole, cover chicken with marinade, making sure that all pieces are well coated. Cover and refrigerate for at least 1 hour. Broth: In a large saucepan, bring chicken broth to a boil. Immediately transfer to fondue pot, setting flame to keep at a simmer. Remove chicken from marinade and spear with fondue fork. Fondue for 2 to 4 minutes or until cooked through. TIP: Hoisin sauce, made from fermented soybeans, adds a unique flavor to the marinade in this recipe; there is really no substitute. Toasting the sesame seeds adds extra flavor to the marinade. Just toast in a non-stick skillet over low heat for 3 to 5 minutes, turning once. To give the broth a little extra punch, add 2 tbsp (25 mL) salsa verde. MAKE AHEAD: Prepare marinade in advance and marinate chicken breast pieces for several hours before the fondue meal. SERVE WITH: Sweet-and-sour sauce, sweet chili sauce, peanut sauce, soy sauce, salsa verde.

Great recipes, timeless ideas. Written for a time when people were not obsessed with every bite they ate. Great recipes for those who love to eat, For those looking for healthy eating this is not a good book.

I used to "do fondue" all the time when I was first married. You remember...the metal pot on a stand with a mini-sterno beneath to melt the cheese. Then came the chunks of bread on skewers for dipping. Ahhh...good times with pleasant company and a good bottle of wine. Anyway, time went on and the fondue pot got shoved in the back of a cupboard somewhere. Then my niece got engaged and that Christmas I decided to give the happy couple a fondue set (electric, no less). What an improvement! Now all I needed was a great fondue recipe book and this is it! They loved it! The

book is full of simple to prepare fondue recipes and suggestions for all types of fondue sauces and dippers. When a cookbook makes me hungry, it's a good sign. This one made me want to "do fondue" all over again.

This book contains a good supply of delicious ways to use your fondue pot. My grandchildren each got one and both of them use it especially for parties after ballgames.

I was not big on Fondue till I got this book. The recepies are easy to follow and are great tasting. I have looked through several fondue books prior to purchasing this one. If you had to get just one book that has it all....this book does that and much more. Fondue has taken on a whole new meaning thanks to this book!!!!

Excellent book. I purchased it as a gift for a family member. Looking forward to trying the recipes.

Many great recipes. Lots of full color pictures. Easy to understand. Most of the recipes can be done with easily found ingredients. A few call for some cheeses that might be harder to find.

Good book for the novice fondue user. Ad, packaging and shipping were just right. Made a great Christmas present. Many choices for the cook.

These recipes *ROCK!!!* They could use a greater volume of alcohol in their desserts, however...you can barely taste the difference in flavoring (ie the Dark Chocolate Kalhua recipe...did *not* taste the kalhua at all...and no, I don't mean the alcoholic bite...LoL!).

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