Fondue Dinner Club

Classic Cheese Fondue

**INGREDIENTS**

1/2 pound Swiss-style cheese such as Jarlsberg or Emmenthaler, shredded

1/2 pound Gruyere cheese, shredded

2 tablespoons flour or cornstarch (use cornstarch if cooking gluten-free)

1 garlic clove, halved crosswise

1 cup dry white wine (such as Sauvignon Blanc)

1 tablespoon lemon juice

1 tablespoon kirsch (cherry brandy)

1/2 teaspoon dry mustard

Pinch of freshly grated nutmeg

Good, crusty bread, cut into cubes for dipping

Assorted blanched vegetables such as carrots, cauliflower, broccoli, and asparagus for dipping.

**METHOD**

**1** Place the shredded cheese and cornstarch in a plastic freezer bag. Seal, shake to coat the cheese with flour or cornstarch. Set aside.

**2** Rub the inside of a 4-quart pot with the cut garlic, then discard. Add the wine and lemon juice to the pot, and bring to a low simmer on medium heat. Bit by bit, slowly stir the cheese into the wine. Stir constantly in a zig-zag pattern to prevent the cheese from seizing and balling up. Cook just until the cheese is melted and creamy. Do not let boil. Once the mixture is smooth, stir in kirsch, mustard and nutmeg.

**3** Transfer the cheese to a fondue serving pot, set over a low flame to keep warm. If your pot is thin-bottomed, a lit candle will probably do. If thick-bottomed, you can use a small sterno.

Serves 4-6

Wisconsin Trio Cheese Fondue

**Ingredients:**  1 ½ C shredded Butterkäse cheese (6oz) [can be found at Whole foods, but you can also substitute Gouda if you can't find Butterkäse]

1 ½ C shredded Fontina Cheese (6oz)

3 Tbsp flour

 ¾ C white wine

 ¼ C dry sherry

2 tsp chopped shallots

1 tsp freshly ground black pepper

¼ C crumbled blue cheese

 2 Tbsp chopped scallions

Crusty bread, cut into cubes for dipping

Grapes, Granny Smith Apples, Pears cut for dipping

Roasted fingerling potatoes for dipping

**Preparation:** Toss the Butterkäse and Fontina cheese with the flour in a bowl. Place a metal bowl over a saucepan filled with 2 inches of water. You may also use a conventional double boiler. Bring the water to a boil over high heat. Reduce the heat to medium and pour the wine and sherry into the bowl. Stir in the shallots using a fork. Cook for 30 seconds, stirring constantly.   Add half the cheese blend and cook until the cheese is melted, stirring constantly. Add the remaining cheese blend a small amount at a time, stirring constantly in a circular motion after each addition until the cheese is melted. Fold in the pepper and Blue cheese. Pour into a warm fondue pot and keep warm over low heat. Garnish with the scallions.   NOTE: The cheese is shredded and tossed with flour to aid din thickening and to improve the viscosity of the fondue. The fondue should be the consistency of warm honey when completed. Monitor the cheese carefully as it is being added. Not all of the cheese may be needed, and, in some cases, more cheese may be needed to reach the perfect consistency.

**Fondue Beef Broth**

|  |  |  |
| --- | --- | --- |
| 15 ml | (1 tbsp) | Vegetable oil |
| 1 |  | Garlic clove, crushed |
| 1 |  | Onion, chopped |
| 2 L | (8 cups) | Water |
|  |  | Beef bouillon cubes or concentrate |
| 1 |  | Celery stalk, chopped |
| 1 |  | Carrot, chopped |
| 2 ml | (1/2 tsp) | Freshly ground pepper |
| 2 ml | (1/2 tsp) | Salt |
| 1 |  | Bay leaf |
| 250 ml | (1 cup) | Red wine |
| 150 g/person | 1/3 lb/person | Thinly sliced beef for dipping |

**1.** In a large pot, warm the oil and cook the garlic and onion until soft.

**2.** Add the water, bring to a boil and add enough beef bouillon cubes for 2 L (8 cups) of broth.

**3.** Lower the heat and add the vegetables, spices and wine.

**4.** Cook on low heat for about 3 hours. Add more water as needed.

**5.** Filter the broth and refrigerate.

**6.** Prior to serving, remove the fat that has hardened on the surface.

**7.** Warm up the broth on the stove top.

**8.** Pour into your fondue pot and adjust the heat.

Use beef tenderloin, chicken, or shrimp – small, thin pieces for quick cooking.

Serve with several dipping sauces.

**Romaine Salad With Creamy Roasted Garlic Dressing**

**Serves/Makes**: 10

**Ingredients:**

\*\*\*DRESSING\*\*\*

2 whole heads of garlic -- unpeeled

olive oil

1 cup mayonnaise

1/2 cup buttermilk

2 1/2 tablespoons minced fresh chives

1 tablespoon fresh lemon juice

1 1/4 teaspoon celery salt

1/4 teaspoon freshly ground black pepper -- scant

\*\*\*VEGETABLES\*\*\*

1 package (18-ounce size) hearts of romaine -- coarsely torn

1 pint grape tomatoes

1 1/2 cup small broccoli florets

1 small English cucumber -- thinly sliced

1 /2 small red onion -- sliced paper-thin

**Directions:**

For dressing:

Preheat oven to 325 degrees F. Slice top 1/2 inch from each head of garlic. Place each, cut side up, on large square of foil. Sprinkle with salt and pepper; drizzle with oil. Enclose each in foil. Roast packets directly on oven rack until garlic is tender, about 1 hour 10 minutes. Carefully open foil; cool.

Squeeze garlic into medium bowl; mash. Whisk in remaining ingredients. (Can be made 1 day ahead. Cover; chill.)

For vegetables:

Combine vegetables in large bowl. Add dressing; toss. Season with more salt and pepper, if desired. Serve immediately.

**Caramel Fondue**

**Can be made ahead, makes 4 cups**

**INGREDIENTS**

* 2 cups sugar
* 1/2 cup corn syrup
* 1/4 cup water
* 1 1/2 cups heavy cream
* 1 stick (4 ounces) unsalted butter, cut into tablespoons
* 2 teaspoons pure vanilla extract
* Fruit such as strawberries, bananas, grapes, small pieces of brownie for dipping.

**DIRECTIONS**

* In a medium saucepan, combine the sugar with the corn syrup and water. Cook over low heat, stirring occasionally, until the sugar dissolves, about 10 minutes. Increase the heat to moderately high and simmer, brushing down the sides of the saucepan occasionally with a wet brush, until the syrup starts to turn golden. Gently swirl the pan and continue to simmer until a deep amber caramel forms, about 40 minutes total from the time you started.
* Remove the saucepan from the heat. Carefully stir in the heavy cream, then stir in the butter until melted. Return the saucepan to the heat and bring the caramel just to a simmer. Remove from the heat and stir in the vanilla.
* Let the caramel cool for 30 minutes, whisking occasionally. Pour the caramel into a fondue pot set over low heat and serve.

**MAKE AHEAD**

The caramel can be refrigerated for 1 week. Rewarm gently over low heat, then transfer to fondue pot.

**Chocolate Fondue**

**Serves:**

1 1/2 cups (May want to double this one)

**Ingredients**

* 2 tablespoons sugar
* 1 cup heavy cream
* 8 ounces chopped bittersweet chocolate
* 1 tablespoon butter
* 1 tablespoon cabernet sauvignon
* Pound cake cubes, for dipping
* Strawberries, cleaned, for dipping
* Fresh pineapple, for dipping
* Fresh Mango and Peaches, for dipping

**Directions**

In a microwave-safe bowl, mix the sugar, heavy cream, chocolate, and butter together and microwave for 2 minutes. Careful not to overcook.

Take out of microwave and give it a quick whisk. Add wine and whisk again. Transfer to a fondue pot with a flame underneath. Serve.