



Fondue Tips

TIPS

- Hosting a fondue party is a great way to celebrate the holidays as a group.
- Fondue is simple to make.
- Use good quality cheese.
- Grate cheese for quicker and smoother melting.
- Using cornstarch helps to thicken the fondue and will help it to not clump and be smoother.
- Many fondues call for wine, but you can substitute vegetable or chicken broth or white grape juice.
- Add cheese slowly and stir constantly - a handful at a time. Wait for the cheese to melt before adding another handful.
- There are electric or sterno fueled fondue pots - either work great. The electric gives you a little more temperature control, but cannot be moved around as well. A small slow cooker set on low works well too. A ceramic bowl would work as well and tends to hold the heat in.

FOODS TO DIP

- Bread (solid and dense)
- Pretzels
- Sausage
- Broccoli
- cauliflower
- Peppers
- Baby Carrots
- Snow Peas
- Asparagus
- Shrimp
- Cherry tomatoes
- zucchini
- Summer squash
- Potatoes
- Pound Cake
- Angel Food Cake
- Marshmallows
- Brownies
- Cheesecake
- Cookies
- Apples
- Berries
- Pears
- Bagels
- Donut
- Use your imagination.

Wasatch County Cooking Class, December 2022

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Cheese Fondue

Time: 20 minutes

INGREDIENTS

- garlic
- White grape juice or vegetable or chicken broth (1/3 cup per person)
- 3 kinds of quality cheese, grated - gruyere, appieaeller, emmentaler, Tilsiter, Fontina (2 cups per person)
- 1 teaspoon cornstarch per person)
- Additional herbs or spices as desired (nutmeg, paprika, ground pepper, basil, oregano, Italian seasoning)

DIRECTIONS

1. Heat fondue pot.
2. Cut garlic clove in half and rub on the inside of the fondue pot.
3. Add the white grape juice or both and bring to a simmer.
4. Toss corn starch with cheese.
5. Slowly add the cheese a handful at a time, stirring and melting between each handful.
6. Add additional cheese or broth as needed.
7. Keep warm in fondue pot while serving.

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Sweet Fondue

Caramel Fondue

Ingredients:

- 4 Tablespoons butter
- 2/3 cup white corn syrup
- 1 1/4 cups brown sugar
- 3/4 cup of evaporated milk

Directions:

1. Mix butter, corn syrup and brown sugar in a medium saucepan over medium heat.
2. Cook to a soft ball (240 degrees).
3. Remove from heat and slowly add evaporated milk while stirring.
4. Let cool slightly. It will thicken upon standing.
5. Place in fondue pot to keep warm

**This is also great on ice cream.

Chocolate Fondue

Ingredients:

- 1 part cream
- 4 parts chocolate chips (high quality)

Directions;

1. Place chocolate chips in fondue pot.
2. Heat cream (in microwave or on stovetop)
3. Pour hot cream over chocolate chips and let sit for a minute or two and then start to stir.
4. Stir until well combined and all of the chocolate is melted.
5. Put in fondue pot and keep heat on very low.

*If it is too thick, add more hot cream. If it is too thin, add more chocolate chips.

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Brown Butter Rice Krispie Treats

Yield: 12 pieces Time: 15 minutes

INGREDIENTS

- 1/4 cup butter
- 10 oz. bag mini marshmallows
- 6 cups Rice Krispies
- extra mini marshmallows (if desired)

DIRECTIONS

1. Melt butter in a large saucepan and continue cooking until browned.
2. Add the marshmallows and stir over low heat until melted.
3. Add the Rice Krispies cereal and stir until well combined
4. If desired add a couple of handfuls of marshmallows and toss with cereal mixture.
5. Spray a 7" x 11" dish with vegetable spray.
6. Press the Rice Krispie/marshmallow mixture in the dish.
7. Let cool and then cut into pieces.

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