

THE INS AND OUTS **OF FONDUE**

You can use a variety of foods, chocolates or sauces with your fondue to create the flavor you desire. Depending on what you choose, you can use:

1. milk chocolate
2. dark semi sweet chocolate
3. white chocolate
4. butterscotch
5. BBQ sauces
6. cheese

When you use cheese, you must remember to dilute it with white wine and cream to keep it liquid, otherwise it will clog your machine.

You can dip strawberries, marshmallows, apple wedges, pretzels, cookies, ice cream balls, peanut butter balls, create mini Smores, just use your imagination.

When you use barbeque, you may want to add a little liquor or other liquids to dilute the sauce. Have your prepared meats; chicken cubes, beef or steak cubes, pork cubes, ready to dip. Keeping in mind the consistency needs to be thin.

Here is a recipe for microwaveable chocolate. Note the type of chocolate used. In a microwaveable bowl: Fill with 2 bags of BELGIAN chocolate, if you are using regular chocolate chips add 3/4 cup of oil. Place in microwave for 3 minutes. Stir until a rich smooth texture with no unmelted chips. If needed microwave in one minutes increments. If your chocolate seems too thick, add 1/8 cup oil to thin it out.