

fondue it

Fun to eat and destined for dinner parties, fondue is all the rage these days. Prepare this retro dish in your slow cooker to make serving it super simple and fuss-free.





Butterscotch Fondue

Prep: 10 minutes Cook: 1 to 2 hours (low)

- 2 14-ounce cans sweetened condensed milk
 - 2 cups packed brown sugar
 - 1 cup butter, melted
 - $\frac{2}{3}$ cup light-color corn syrup
 - 1 teaspoon vanilla
 - $\frac{1}{4}$ cup rum or milk
 - $\frac{1}{4}$ cup milk
- Assorted dippers [such as apple slices, strawberries, orange sections, cookies, and/or cubed brownies]

1. In a $3\frac{1}{2}$ - or 4-quart slow cooker, stir together sweetened condensed milk, brown sugar, melted butter, corn syrup, and vanilla.
2. Cover and cook on low-heat setting (do not use high-heat setting) for 1 to 2 hours. Whisk in rum and milk until smooth.
3. Serve immediately or keep warm, covered, on warm-heat setting for up to 2 hours, stirring occasionally to keep from scorching. Serve fondue with dippers, swirling pieces as you dip. Makes about 20 servings.

Per $\frac{1}{4}$ cup (without dippers): 318 cal., 13 g fat (8 g sat. fat), 38 mg chol., 127 mg sodium, 48 g carbo., 0 g fiber, 3 g pro.



THE ADDITION OF RUM MAKES THIS FONDUE EXTRA RICH AND DELICIOUS. CHANGE IT UP BY USING A FLAVORED RUM VARIETY, SUCH AS BANANA, PINEAPPLE, OR COCONUT.

S'more Fondue

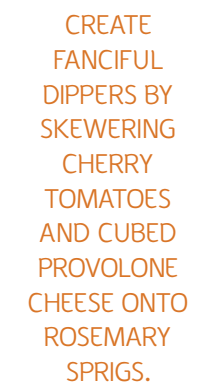
Prep: 10 minutes Cook: $1\frac{1}{2}$ to 2 hours (low)

- 15 ounces milk chocolate bar, chopped
 - 1 10-ounce package large marshmallows
 - $\frac{1}{2}$ cup half-and-half or light cream
- Assorted dippers [such as graham cracker snack sticks, halved graham cracker squares, and/or large marshmallows]

1. In a $3\frac{1}{2}$ -quart slow cooker, stir together chocolate, the 10 ounces marshmallows, and half-and-half.
2. Cover and cook on low-heat setting for $1\frac{1}{2}$ to 2 hours, stirring once during cooking. Whisk until mixture is smooth.
3. Serve immediately or keep warm, covered, on warm-heat or low-heat setting for up to 2 hours, stirring occasionally.
4. Serve fondue with dippers, swirling pieces as you dip. Makes 16 servings.

Per $\frac{1}{4}$ cup (without dippers): 404 cal., 19 g fat (11 g sat. fat), 12 mg chol., 54 mg sodium, 63 g carbo., 3 g fiber, 4 g pro.





Loaded with hearty pizza toppings, such as spicy Italian sausage, pepperoni, and mushrooms, this robust concoction simmers to perfection in a slow cooker.

- 4 ounces bulk Italian sausage
- 1/3 cup finely chopped onion (1 small)
- 1 clove garlic, minced
- 1 26-ounce jar spaghetti sauce
- 1 cup chopped fresh mushrooms
- 2/3 cup chopped pepperoni or Canadian-style bacon
- 1 teaspoon dried basil or oregano, crushed
- 1/2 cup chopped pitted ripe olives (optional)
- 1/4 cup finely chopped green sweet pepper (optional)

- 1.** In a large skillet, cook sausage, onion, and garlic over medium-high heat until meat is brown, using a wooden spoon to break up meat as it cooks. Drain off fat; transfer to a 3½- or 4-quart slow cooker. Stir in spaghetti sauce, mushrooms, pepperoni, and basil.
- 2.** Cover and cook on low-heat setting for 3 hours. If desired, stir in olives and/or sweet pepper; cover and cook on low-heat setting for 15 minutes more. Serve fondue with dippers, swirling pieces as you dip. Makes 16 servings.

A collection of fondue accessories is displayed. On the left, a white ceramic fondue plate (labeled B) features several compartments: one with chopped almonds, one with colorful sprinkles, one with shredded white cheese, and one with a strawberry. Five fondue forks (labeled A) with black handles and silver metal heads are arranged in a fan shape. A black metal fondue fork (labeled C) is also shown, holding a strawberry. To the right, a blue ceramic fondue pot (labeled D) sits on a silver metal stand, containing a liquid. The background is a plain white surface.

Fondue Finds
Fondue is even more fun to eat with these dipping accessories:

A. ROSHCO FONDUE FORKS
Available at bedbathandbeyond.com

B. TRUDEAU STONEWARE FONDUE PLATE Available at amazon.com

C. EMILE HENRY FLAME-TOP FONDUE FORKS Available at cooking.com

D. ORKA CHOCOLATE FONDUE SET Available at target.com

Candy Bar Fondue

Pictured on page 54.
Prep: 15 minutes Cook: 2 to 2½ hours (low)

- 4 1.76-ounce bars chocolate-coated nougat with almonds, chopped
 - 1 7-ounce bar milk chocolate, chopped
 - 1 7-ounce jar marshmallow creme
 - ¾ cup whipping cream, half-and-half, or light cream
 - ¼ cup finely chopped almonds, toasted
 - 2 to 3 tablespoons almond or hazelnut liqueur (optional)
- Assorted dippers (such as cubed pound cake and/or fruit chunks)
Finely chopped toasted almonds, toasted coconut, miniature

semisweet chocolate pieces, multicolor candy sprinkles, and/or toffee pieces (optional)

1. In a 3½-quart slow cooker, combine nougat bars, milk chocolate bar, marshmallow creme, and cream.
2. Cover and cook on low-heat setting for 2 to 2½ hours. Stir until smooth. Stir in ¼ cup almonds and, if desired, liqueur.
3. If desired, transfer chocolate mixture to a 1½-quart slow cooker. Serve fondue immediately or keep warm, covered, on warm-heat or low-heat setting for up to 1 hour, stirring occasionally.
4. Serve fondue with dippers, swirling pieces as you dip. If desired, dip into additional almonds, coconut, chocolate

pieces, candy sprinkles, and/or toffee pieces to coat. Makes 12 servings.
Per tablespoon (without dippers): 294 cal., 16 g fat [8 g sat. fat], 25 mg chol., 55 mg sodium, 34 g carbo., 1 g fiber, 3 g pro.

Mexican Fondue»

Prep: 20 minutes Cook: 3 to 4 hours (low) or 1½ to 2 hours (high)

- 1 14.5-ounce can diced tomatoes, undrained
 - ⅔ cup finely chopped onion
 - ½ cup finely chopped roasted red sweet pepper
 - 1 4-ounce can diced green chile peppers, undrained
 - 3 cups cubed Monterey Jack cheese with jalapeño peppers or regular Monterey Jack cheese (12 ounces)
 - 3 cups cubed American cheese (12 ounces)
- Assorted dippers (such as toasted cubed corn bread*)
Milk

1. In a 3½- or 4-quart slow cooker, combine tomatoes, onion, roasted sweet pepper, and chile peppers. Add cheeses; toss gently to combine.
 2. Cover and cook on low-heat setting for 3 to 4 hours or on high-heat setting for 1½ to 2 hours. Serve immediately or keep warm, covered, on warm-heat or low-heat setting for up to 2 hours.
 3. Serve fondue with dippers, swirling pieces as you dip. If the fondue thickens, stir in a little milk. Makes 36 servings.
- Per 3 tablespoons (without dippers):** 77 cal., 6 g fat [4 g sat. fat], 19 mg chol., 236 mg sodium, 1 g carbo., 0 g fiber, 5 g pro.
- *Tip:** To toast corn bread cubes, arrange them on a shallow baking pan. Bake in a 300°F oven for 10 to 15 minutes, stirring once or twice.

Crunchy toasted corn bread is the perfect complement to this creamy, chile-flecked fondue. Add a few drops of hot pepper sauce for a little extra kick.

Fondue Etiquette

Because fondue is a communal dish, it's important to practice some special rules of etiquette. Here are a few guidelines to observe while you dip:

- **DIP, DON'T DRIP** Spear a dipper with a fondue fork, then dip it into the fondue and swirl it to coat. Remove the dipper from the fondue, then hold it over the pot for a few seconds, turning it slightly to allow the extra fondue to drop off. This helps avoid drippage and also allows the fondue to cool before eating.
- **WATCH THE FORK** Because your fork goes in and out of the fondue pot, avoid touching the fork to your mouth as you eat.
- **NO DOUBLE-DIPPING** Make sure you coat your dipper with enough fondue the first time you dip. That way there will be no need to dip again.
- **DON'T LOSE IT** Accidentally losing your dipper in the fondue is said to be bad luck, so be sure to spear it securely!

