

3 Course Family Fondue Night

CHEESE FONDUE RECIPE

- 3 cups of mild or sharp cheddar cheese
- 1 cup smoked gouda or Swiss cheese
- 1/2 - 1 cup milk
- 2 - 3 tablespoons of cornstarch

1. Grate both blocks of cheese and then toss the cheese in the cornstarch.
2. Start with your pot on the stove top on medium-low heat.
3. Add your milk or broth to the pot and let it heat up a bit. Just enough to start melting the cheese.
4. Now start adding the cheese in, a handful at a time. Stir as the cheese melts then and add another handful in until all the cheese has been incorporated and all cheese has melted.
5. If the cheese seems too thick you can add a little more milk or broth in to thin it out.

BROTH FONDUE RECIPE

- 6 - 8 cups of broth (This really depends on the size of your fondue pot.)
- 2 tbsp soy sauce
- 1 tsp pepper
- 1 head of garlic - top chopped off to expose the garlic
- 1 bay leaf
- optional - fresh herbs or chili pepper flakes

1. Combine all the ingredients into a pot on the stove and bring to a boil.
2. Once the broth is boiling you can simmer for a couple of minutes to give the garlic a little time to cook.
3. Then transfer the broth to the fondue pot and you're all set to start cooking your dippers
4. If you have an electric fondue pot you can cook everything in the pot and skip the stove top all together.

CHOCOLATE FONDUE RECIPE

- 10 oz semi-sweet chocolate
- 1/2 - 1 cup heavy whipping cream or milk
- 1 tbsp coconut oil

1. Chop the chocolate bars into small chunks.
2. For the stove top you'll add 1/2 cup of milk or cream to the pan on low-medium heat.
3. Add the chocolate and coconut oil and stir until everything is melted and combined.
4. If the sauce seems too thick then add more milk until you get a consistency you like.
5. If you prefer the microwave version then you'll put the chocolate pieces and coconut oil in a bowl and microwave for about 40 seconds.
6. Give things a stir and then put it back in the microwave for another 40 seconds.
7. Stir in the 1/2 cup of milk and continue to microwave in short sessions, stirring in between, until everything is melted and combined.