

**Coco Choco**

**Ultimate Fondue Cookbook:**

**Delicious Recipes for Every Occasion –  
From Classic to Creative Fondues**



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Always check the ingredients for potential allergens before preparing any recipes. If you have any dietary restrictions or health concerns, please consult with a healthcare provider before trying any new recipes.

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# **INTRODUCTION**

## **Welcome to the World of Fondue**

Welcome to the ultimate guide to fondue! Whether you're a first-time fondue maker or an experienced enthusiast, this cookbook is your go-to resource for discovering the endless possibilities of melted cheese, decadent chocolate, savory meats, and creative combinations. Fondue is more than just a meal; it's an experience — one that brings people together, sparks conversation, and creates unforgettable moments around the table. With carefully curated recipes, you'll explore everything from classic cheese fondues to innovative new ideas, perfect for any occasion.

## **A Brief History of Fondue**

Fondue has a rich history that dates back to the Swiss Alps, where it was originally a way to use up leftover cheese and bread during harsh winters. It quickly evolved into a beloved social activity in Europe and beyond. The word “fondue” comes from the French word fondre, meaning “to melt,” which perfectly describes the melted cheese or chocolate that defines this delicious tradition. Over time, fondue has expanded to include meat, seafood, vegetables, and even sweet dessert fondues, making it a versatile and fun dining experience for any occasion.

## **Essential Fondue Equipment & Tools**

Before diving into the recipes, it's essential to familiarize yourself with the tools that will make your fondue experience smooth and enjoyable. The primary piece of equipment you'll need is a fondue pot—traditionally made of ceramic, cast iron, or stainless steel. Depending on the type of fondue you're making (cheese, chocolate, or oil), you'll also want to consider the right heat source. A fondue fork is key for dipping, and a trivet helps to keep your pot steady. For meat fondues, a fondue burner or small stockpot will help maintain the temperature for optimal cooking. Additionally, don't forget to have a variety of dippers on hand, from bread and fruits to vegetables and meats.

## Choosing the Right Ingredients

The quality of your ingredients is crucial for the perfect fondue. For cheese fondues, choose high-quality cheese like Gruyère, Emmental, and Fontina to ensure a smooth, flavorful base. Fresh, ripe fruits like strawberries, bananas, and apples complement chocolate fondues beautifully, while hearty vegetables like broccoli, cauliflower, and mushrooms are ideal for savory cheese fondues. For meat and seafood fondues, select fresh cuts of beef, chicken, or seafood for the best taste and texture. Don't forget to pair your fondue with the perfect wine or broth, which can enhance both the flavor and consistency of the dip.

## Tips for the Perfect Fondue Experience

To make your fondue experience as enjoyable as possible, here are a few helpful tips:

- 1. Use the right heat:** Fondue is all about temperature control. Keep your cheese and chocolate fondues warm, but not too hot, to prevent burning. For meat fondues, ensure your oil is at the right frying temperature.
- 2. Stir often:** Especially with cheese fondues, stirring frequently helps to keep the mixture smooth and prevents it from separating.
- 3. Prep your dippers ahead of time:** Cut your bread, vegetables, and fruits into bite-sized pieces before starting. For meats, pre-cut into small cubes for easy dipping.
- 4. Have fun with combinations:** Experiment with pairing different dippers with various fondues. For example, try dipping apple slices in chocolate fondue or bacon-wrapped shrimp in a cheese fondue for an unexpected twist.
- 5. Keep it social:** Fondue is best enjoyed in a group. It's an interactive, fun experience that invites everyone to participate. Whether you're hosting a dinner party or enjoying a cozy night in, fondue is the perfect way to share a meal and create memories.

## ~ Classic Cheese Fondues ~

### Traditional Swiss Cheese Fondue



Prep Time ~ 15 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 200g (7 oz) Gruyère cheese, grated</li><li>• 200g (7 oz) Emmental cheese, grated</li><li>• 1 cup (240 ml) dry white wine (e.g., Sauvignon Blanc)</li><li>• 1 tsp lemon juice</li><li>• 1½ tsp cornstarch</li><li>• 2 tbsp Kirsch (cherry brandy, optional)</li><li>• 1 clove garlic, halved</li><li>• Freshly ground black pepper, to taste</li><li>• Freshly grated nutmeg, to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 445 kcal</li><li>• Protein: 23 g</li><li>• Fat: 34 g</li><li>• Carbohydrates: 3,5 g</li><li>• Sugars: 0,5 g</li><li>• Cholesterol: 95 mg</li><li>• Sodium: 520 mg</li></ul>
<p data-bbox="435 982 558 1014" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• French baguette, cubed</li><li>• Steamed baby potatoes</li><li>• Apple slices</li><li>• Blanched broccoli</li><li>• Cured meats</li></ul>	<p data-bbox="867 926 954 957" style="text-align: center;"><b>Notes</b></p> <div data-bbox="821 982 1328 1266" style="border: 1px solid black; border-radius: 15px; height: 135px; width: 312px;"></div>

### Instructions

- Rub the inside of a fondue pot with the halved garlic clove. Discard or leave in for stronger flavor.
- Pour wine and lemon juice into the pot. Heat over medium heat until hot but not boiling.
- Gradually add the grated cheeses, stirring constantly in a zig-zag motion until fully melted.
- Mix cornstarch with Kirsch (or wine). Stir into the cheese mixture and cook until smooth and thickened.
- Add black pepper and nutmeg to taste. Stir well.
- Place the pot on a stand with a low flame. Serve immediately with dippers. Stir occasionally while eating.

## Classic Cheddar & Beer Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 250g (9 oz) sharp cheddar cheese, grated</li><li>• 150g (5 oz) Gouda or Monterey Jack, grated</li><li>• 1 cup (240 ml) beer (lager or ale)</li><li>• 1 tbsp Dijon mustard</li><li>• 1 tbsp Worcestershire sauce</li><li>• 1 clove garlic, halved</li><li>• 1½ tsp cornstarch</li><li>• 2 tbsp beer (for cornstarch slurry)</li><li>• ½ tsp smoked paprika</li><li>• Freshly ground black pepper, to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 410 kcal</li><li>• Protein: 22 g</li><li>• Fat: 30 g</li><li>• Carbohydrates: 6 g</li><li>• Sugars: 1 g</li><li>• Cholesterol: 85 mg</li><li>• Sodium: 550 mg</li></ul>
<p data-bbox="435 995 558 1026" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Soft pretzels</li><li>• Cubed bread</li><li>• Apple slices</li><li>• Steamed broccoli</li><li>• Roasted potatoes</li></ul>	<p data-bbox="857 940 945 972" style="text-align: center;"><b>Notes</b></p> <div data-bbox="820 989 1328 1276" style="border: 1px solid black; border-radius: 15px; height: 137px; margin: 10px auto; width: 313px;"></div>

### Instructions

- Rub the inside of a fondue pot with the cut garlic clove and discard.
- Pour beer into the pot and heat over medium heat until warm but not boiling.
- Gradually add grated cheeses, stirring constantly until melted and smooth.
- Mix cornstarch with 2 tbsp beer to form a slurry. Stir into the cheese mixture and cook until thickened.
- Add Dijon mustard, Worcestershire sauce, smoked paprika, and black pepper. Stir well.
- Place the fondue pot on a stand with low heat and serve immediately with dippers. Stir occasionally while eating.

## French Brie & White Wine Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 300g (10.5 oz) French Brie, rind removed, cubed</li><li>• 150g (5 oz) Camembert or triple cream cheese, rind removed, cubed</li><li>• ¾ cup (180 ml) dry white wine (e.g., Sauvignon Blanc or Chardonnay)</li><li>• 1½ tsp cornstarch</li><li>• 2 tbsp white wine (for slurry)</li><li>• 1 tsp lemon juice</li><li>• 1 garlic clove, halved</li><li>• Pinch of ground nutmeg</li></ul>	<ul style="list-style-type: none"><li>• Calories: 428 kcal</li><li>• Protein: 18 g</li><li>• Fat: 35 g</li><li>• Carbohydrates: 3,5 g</li><li>• Sugars: 0,7 g</li><li>• Cholesterol: 95 mg</li><li>• Sodium: 540 mg</li></ul>
<p data-bbox="435 953 558 989"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• French baguette</li><li>• Slices prosciutto</li><li>• Blanched broccoli</li><li>• Boiled baby potatoes</li></ul>	<p data-bbox="857 856 948 884"><b>Notes</b></p> <div data-bbox="818 890 1328 1184" style="border: 1px solid black; border-radius: 15px; height: 140px; width: 100%;"></div>

### Instructions

- Rub the inside of the fondue pot with halved garlic and discard.
- Add wine and lemon juice to the pot. Heat over medium until hot but not boiling.
- Gradually add Brie and Camembert, stirring continuously until melted and smooth.
- Mix cornstarch with 2 tbsp wine, then stir into the cheese mixture. Cook for 2–3 minutes until slightly thickened.
- Add nutmeg and white pepper. Stir gently.
- Transfer to a fondue stand with low heat and serve with dippers. Stir occasionally while eating.

# Smoked Gouda & Apple Cider Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 300g (10.5 oz) smoked Gouda, grated</li><li>• 150g (5 oz) sharp white cheddar, grated</li><li>• ¾ cup (180 ml) apple cider (hard or non-alcoholic)</li><li>• 1½ tsp cornstarch</li><li>• 2 tbsp apple cider (for slurry)</li><li>• 1 tsp lemon juice</li><li>• 1 garlic clove, halved</li><li>• Pinch of ground nutmeg</li><li>• Freshly ground white pepper, to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 440 kcal</li><li>• Protein: 20 g</li><li>• Fat: 35 g</li><li>• Carbohydrates: 5,5 g</li><li>• Sugars: 2,8 g</li><li>• Cholesterol: 95 mg</li><li>• Sodium: 570 mg</li></ul>
<p data-bbox="435 934 558 968"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Soft pretzel bites</li><li>• Green apple slices</li><li>• Roasted butternut squash cubes</li><li>• Sourdough bread cubes</li><li>• Smoked kielbasa</li><li>• Sausage slices</li></ul>	<p data-bbox="857 850 945 884"><b>Notes</b></p> <div data-bbox="815 886 1325 1255" style="border: 1px solid black; border-radius: 15px; height: 176px; width: 314px;"></div>

## Instructions

- Rub inside of fondue pot with garlic halves, discard garlic.
- Add cider and lemon juice to pot, heat over medium until steaming.
- Gradually stir in Gouda and cheddar until melted and smooth.
- Whisk cornstarch with 2 tbsp cider, stir into cheese, cook 2–3 min to thicken.
- Season with nutmeg and black pepper.
- Transfer to fondue burner and serve with dippers. Stir occasionally while eating.

## Blue Cheese & Walnut Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 300g (10.5 oz) Brie, rind removed, cubed</li><li>• 150g (5 oz) Gruyère, grated</li><li>• ¾ cup (180 ml) dry white wine</li><li>• 1½ tsp cornstarch</li><li>• 2 tbsp white wine (for slurry)</li><li>• 1 tsp lemon juice</li><li>• 1 garlic clove, halved</li><li>• 1–2 truffle oil (to taste)</li><li>• Freshly ground white pepper, to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 440 kcal</li><li>• Protein: 19 g</li><li>• Fat: 36 g</li><li>• Carbohydrates: 3,8 g</li><li>• Sugars: 0,6 g</li><li>• Cholesterol: 95 mg</li><li>• Sodium: 540 mg</li></ul>
<p data-bbox="435 905 558 936" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Crusty French baguette, cubed</li><li>• Roasted baby potatoes</li><li>• Steamed cauliflower</li><li>• Broccoli</li><li>• Pear slices</li><li>• Grapes</li><li>• Prosciutto</li><li>• Smoked meats</li></ul>	<p data-bbox="857 968 945 999" style="text-align: center;"><b>Notes</b></p> <div data-bbox="816 1024 1325 1350" style="border: 1px solid black; border-radius: 15px; height: 155px; margin-top: 10px;"></div>

### Instructions

- Rub fondue pot with garlic halves; discard garlic.
- Heat wine and lemon juice in pot over medium until hot, not boiling.
- Gradually add Brie and Gruyère, stirring until smooth.
- Whisk cornstarch with 2 tbsp wine, add to fondue, stir 2–3 min to thicken.
- Stir in truffle oil and season with white pepper.
- Transfer to fondue stand and serve with dippers. Stir occasionally while eating.

## Truffle & Brie Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 200g (7 oz) creamy blue cheese (e.g., Gorgonzola or Danish Blue), crumbled</li><li>• 200g (7 oz) Gruyère, grated</li><li>• ¾ cup (180 ml) dry white wine</li><li>• 1½ tsp cornstarch</li><li>• 2 tbsp white wine (for slurry)</li><li>• 1 tsp lemon juice</li><li>• 1 garlic clove, halved</li><li>• ½ cup (50g) toasted walnuts, chopped</li><li>• Freshly ground black pepper, to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 440 kcal</li><li>• Protein: 20 g</li><li>• Fat: 35 g</li><li>• Carbohydrates: 5,5 g</li><li>• Sugars: 2,8 g</li><li>• Cholesterol: 95 mg</li><li>• Sodium: 570 mg</li></ul>
<p data-bbox="435 936 558 968" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Walnut or cranberry bread</li><li>• Fresh figs</li><li>• Pear slices</li><li>• Endive leaves</li><li>• Roasted mushrooms</li><li>• Thinly sliced steak</li><li>• Cured meats</li></ul>	<p data-bbox="867 1024 954 1056" style="text-align: center;"><b>Notes</b></p> <div data-bbox="824 1073 1333 1352" style="border: 1px solid black; border-radius: 15px; height: 133px; margin: 10px 0;"></div>

### Instructions

- Rub inside of fondue pot with garlic halves, discard garlic.
- Add cider and lemon juice to pot, heat over medium until steaming.
- Gradually stir in Gouda and cheddar until melted and smooth.
- Whisk cornstarch with 2 tbsp cider, stir into cheese, cook 2–3 min to thicken.
- Season with nutmeg and black pepper.
- Transfer to fondue burner and serve with dippers. Stir occasionally while eating.

## Pesto Parmesan Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 200g (7 oz) freshly grated Parmesan</li><li>• 200g (7 oz) mozzarella, shredded</li><li>• ¾ cup (180 ml) dry white wine</li><li>• 1½ tsp cornstarch</li><li>• 2 tbsp white wine (for slurry)</li><li>• 3 tbsp basil pesto (store-bought or homemade)</li><li>• 1 garlic clove, halved</li><li>• Freshly ground black pepper, to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 425 kcal</li><li>• Protein: 22 g</li><li>• Fat: 34 g</li><li>• Carbohydrates: 5,5 g</li><li>• Sugars: 1 g</li><li>• Cholesterol: 75 mg</li><li>• Sodium: 640 mg</li></ul>
<p data-bbox="435 877 558 911" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Garlic bread cubes</li><li>• Cherry tomatoes</li><li>• Blanched broccoli florets</li><li>• Grilled chicken pieces</li><li>• Tortellini (cooked and skewered)</li></ul>	<p data-bbox="857 852 945 886" style="text-align: center;"><b>Notes</b></p> <div data-bbox="818 892 1328 1241" style="border: 1px solid black; border-radius: 15px; height: 166px; width: 314px;"></div>

### Instructions

- Rub fondue pot with garlic halves; discard garlic.
- Heat wine in the pot over medium heat until steaming.
- Gradually add mozzarella and Parmesan, stirring until melted and smooth.
- Mix cornstarch with 2 tbsp wine, stir into cheese, cook 2–3 min until thickened.
- Stir in pesto and season with black pepper.
- Transfer to fondue stand and serve hot with dippers. Stir occasionally.

## Tomato Basil & Mozzarella Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 250g (9 oz) low-moisture mozzarella, shredded</li><li>• 150g (5 oz) provolone or fontina, shredded</li><li>• ¾ cup (180 ml) dry white wine</li><li>• ½ cup (120 ml) tomato purée (no added sugar)</li><li>• 1½ tsp cornstarch</li><li>• 2 tbsp wine or water (for slurry)</li><li>• 1½ tbsp fresh basil, finely chopped (or 1 tsp dried)</li><li>• 1 garlic clove, halved</li><li>• Salt &amp; black pepper to taste</li><li>• Optional: pinch of chili flakes for heat</li></ul>	<ul style="list-style-type: none"><li>• Calories: 410 kcal</li><li>• Protein: 23 g</li><li>• Fat: 30 g</li><li>• Carbohydrates: 5 g</li><li>• Sugars: 2,5 g</li><li>• Cholesterol: 75 mg</li><li>• Sodium: 580 mg</li></ul>
<p data-bbox="444 1045 568 1081"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Breadsticks or focaccia cubes</li><li>• Grilled zucchini or eggplant</li><li>• Roasted cherry tomatoes</li><li>• Meatballs or Italian sausage slices</li><li>• Cooked gnocchi</li></ul>	<p data-bbox="873 907 964 942"><b>Notes</b></p> <div data-bbox="818 968 1328 1318" style="border: 1px solid black; border-radius: 15px; height: 167px; width: 314px;"></div>

### Instructions

- Rub inside of fondue pot with garlic; discard garlic.
- Heat wine and tomato purée in pot over medium heat until warm.
- Gradually add cheeses, stirring constantly until smooth.
- Whisk cornstarch with 2 tbsp liquid, stir in. Cook 2–3 min until thickened.
- Stir in basil, season with salt, pepper, and optional chili flakes.
- Transfer to fondue stand. Stir occasionally and serve with dippers.

## Four-Cheese Italian Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 100g (3.5 oz) mozzarella, shredded</li><li>• 100g (3.5 oz) provolone, shredded</li><li>• 100g (3.5 oz) Parmesan, finely grated</li><li>• 100g (3.5 oz) fontina, shredded</li><li>• ¾ cup (180 ml) dry white wine</li><li>• 1½ tsp cornstarch</li><li>• 2 tbsp wine or water (for slurry)</li><li>• 1 tsp lemon juice</li><li>• 1 garlic clove, halved</li><li>• ½ tsp dried oregano</li><li>• Black pepper to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 460 kcal</li><li>• Protein: 26 g</li><li>• Fat: 35 g</li><li>• Carbohydrates: 4,2 g</li><li>• Sugars: 0,8 g</li><li>• Cholesterol: 85 mg</li><li>• Sodium: 610 mg</li></ul>
<p data-bbox="444 976 565 1010" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Italian bread, cubed</li><li>• Roasted bell peppers</li><li>• Steamed broccoli</li><li>• Salami or prosciutto slices</li><li>• Cooked cheese tortellini</li></ul>	<p data-bbox="857 863 945 896" style="text-align: center;"><b>Notes</b></p> <div data-bbox="818 905 1328 1287" style="border: 1px solid black; border-radius: 15px; height: 180px; width: 100%;"></div>

### Instructions

- Rub fondue pot with garlic; discard garlic.
- Heat wine and lemon juice in pot over medium heat until steaming.
- Add cheeses gradually, stirring until melted and smooth.
- Stir in cornstarch slurry, cook 2–3 min to thicken.
- Add oregano and pepper. Stir well.
- Transfer to fondue stand. Stir occasionally. Serve with dippers.

## Baked Camembert Fondue



Prep Time ~ 5 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 whole Camembert wheel (8 oz), in wooden box or oven-safe dish</li><li>• 1 garlic clove, thinly sliced</li><li>• 1 tsp fresh rosemary, chopped</li><li>• 1 tbsp olive oil</li><li>• Freshly ground black pepper, to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 260 kcal</li><li>• Protein: 14 g</li><li>• Fat: 22 g</li><li>• Carbohydrates: 3 g</li><li>• Sugars: 0 g</li><li>• Cholesterol: 65 mg</li><li>• Sodium: 530 mg</li></ul>
<p data-bbox="446 672 568 703" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Warm baguette slices</li><li>• Apple wedges</li><li>• Roasted baby potatoes</li><li>• Carrot or celery sticks</li><li>• Cured meats</li></ul>	<p data-bbox="852 808 950 840" style="text-align: center;"><b>Notes</b></p> <div data-bbox="820 850 1323 1060" style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- Preheat oven to 375°F (190°C).
- Unwrap Camembert and place it back in its wooden box (or small baking dish). Score the top rind with a knife.
- Insert garlic slices and rosemary into the cuts. Drizzle with olive oil and season with pepper.
- Bake uncovered for 12–15 minutes until the cheese is soft and gooey in the center.
- Serve immediately in the dish for dipping.



*Tip: For extra flavor, add a drizzle of honey or a spoonful of cranberry sauce on top before baking.*

# Honey & Goat Cheese Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 200g (7 oz) fresh goat cheese (chèvre), softened</li><li>• 150g (5 oz) cream cheese, softened</li><li>• ½ cup (120 ml) dry white wine</li><li>• 2 tbsp honey (plus extra for drizzling)</li><li>• 1 tsp cornstarch</li><li>• 1 tbsp wine or water (for slurry)</li><li>• ¼ tsp ground white pepper</li><li>• Optional: 1 tsp chopped fresh thyme or rosemary</li></ul>	<ul style="list-style-type: none"><li>• Calories: 330 kcal</li><li>• Protein: 10 g</li><li>• Fat: 26 g</li><li>• Carbohydrates: 9 g</li><li>• Sugars: 7 g</li><li>• Cholesterol: 60 mg</li><li>• Sodium: 320 mg</li></ul>
<p data-bbox="444 926 568 957" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Apple slices</li><li>• Pear slices</li><li>• Seeded crackers</li><li>• Toasted walnut halves</li><li>• Warm baguette cubes</li></ul>	<p data-bbox="857 856 945 888" style="text-align: center;"><b>Notes</b></p> <div data-bbox="813 905 1321 1289" style="border: 1px solid black; border-radius: 15px; height: 183px; width: 313px;"></div>

## Instructions

- Heat wine in fondue pot over medium heat until warm.
- Add goat cheese and cream cheese. Stir constantly until fully melted.
- Mix cornstarch with wine/water, stir into the pot.
- Add honey, pepper, and optional herbs. Cook 2–3 min until smooth and slightly thickened.
- Transfer to fondue stand, drizzle with extra honey if desired. Serve warm with dippers.

# Buffalo Ranch Cheese Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 200g (7 oz) sharp cheddar cheese, shredded</li><li>• 150g (5 oz) Monterey Jack cheese, shredded</li><li>• ¾ cup (180 ml) whole milk or half-and-half</li><li>• 3 tbsp cream cheese</li><li>• 3 tbsp buffalo hot sauce (e.g., Frank's RedHot)</li><li>• 1½ tsp cornstarch</li><li>• 1 tbsp milk or water (for slurry)</li><li>• 1½ tbsp dry ranch seasoning mix</li><li>• Optional: 1–2 tbsp chopped chives for garnish</li></ul>	<ul style="list-style-type: none"><li>• Calories: 410 kcal</li><li>• Protein: 18 g</li><li>• Fat: 33 g</li><li>• Carbohydrates: 6 g</li><li>• Sugars: 2 g</li><li>• Cholesterol: 85 mg</li><li>• Sodium: 780 mg</li></ul>
<p data-bbox="435 1058 558 1092"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Chicken tenders or grilled chicken chunks</li><li>• Celery sticks</li><li>• Pretzel bites</li><li>• Carrot sticks</li><li>• Potato wedges</li></ul>	<p data-bbox="850 949 935 982"><b>Notes</b></p> <div data-bbox="813 993 1321 1377" style="border: 1px solid black; border-radius: 15px; height: 180px;"></div>

## Instructions

- Heat milk in fondue pot over medium heat until warm.
- Add cream cheese, stir until melted and smooth.
- Mix cornstarch with 1 tbsp liquid, stir in.
- Gradually add cheddar and Monterey Jack, stirring until fully melted.
- Stir in buffalo sauce and ranch seasoning. Simmer 2–3 min until thickened.
- Transfer to fondue stand. Garnish with chives if using. Stir occasionally and serve hot.

# Applewood Smoked Cheddar Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 200g (7 oz) Applewood smoked cheddar, shredded</li><li>• 150g (5 oz) Gruyère, shredded</li><li>• ¾ cup (180 ml) dry cider or dry white wine</li><li>• 2 tbsp heavy cream</li><li>• 1 tsp Dijon mustard</li><li>• 1½ tsp cornstarch</li><li>• 1 tbsp cider or water (for slurry)</li><li>• ¼ tsp smoked paprika (optional)</li><li>• Freshly ground black pepper, to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 430 kcal</li><li>• Protein: 19 g</li><li>• Fat: 34 g</li><li>• Carbohydrates: 5 g</li><li>• Sugars: 1,2 g</li><li>• Cholesterol: 90 mg</li><li>• Sodium: 620 mg</li></ul>
<p data-bbox="444 982 565 1012" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Sliced apples or pears</li><li>• Crusty bread cubes</li><li>• Smoked sausage slices</li><li>• Roasted baby potatoes</li><li>• Soft pretzel bites</li></ul>	<p data-bbox="857 856 945 886" style="text-align: center;"><b>Notes</b></p> <div data-bbox="812 898 1318 1281" style="border: 1px solid black; border-radius: 15px; height: 180px; width: 100%;"></div>

## Instructions

- Heat cider in fondue pot over medium heat until steaming.
- Stir in heavy cream and mustard.
- Mix cornstarch with cider/water to form a slurry, then stir it in.
- Gradually add cheeses, stirring constantly until melted and smooth.
- Add paprika and pepper to taste. Simmer 1–2 min to thicken.
- Transfer to fondue stand, serve warm with dippers. Stir occasionally.

## White Wine & Tarragon Cheese Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

<b>Ingredients</b>	<b>Nutrition Information</b>
<ul style="list-style-type: none"> <li>• 200g (7 oz) Gruyère cheese, shredded</li> <li>• 150g (5 oz) Emmental cheese, shredded</li> <li>• ¾ cup (180 ml) dry white wine (e.g., Sauvignon Blanc)</li> <li>• 1½ tsp cornstarch</li> <li>• 1 tbsp wine or water (for slurry)</li> <li>• 1 tsp Dijon mustard</li> <li>• 1 tbsp fresh tarragon, finely chopped (or 1 tsp dried)</li> <li>• Freshly ground black pepper, to taste</li> </ul> <p style="text-align: center; margin: 10px 0;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• French bread cubes</li> <li>• Steamed broccoli florets</li> <li>• Sliced green apples</li> <li>• Roasted mushrooms</li> <li>• Boiled baby potatoes</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 400 kcal</li> <li>• Protein: 20 g</li> <li>• Fat: 32 g</li> <li>• Carbohydrates: 3 g</li> <li>• Sugars: 0,5 g</li> <li>• Cholesterol: 85 mg</li> <li>• Sodium: 530 mg</li> </ul> <p style="text-align: center; margin: 10px 0;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 150px; width: 100%;"></div>

### Instructions

- Heat wine in fondue pot over medium heat until hot, not boiling.
- Stir in mustard.
- Mix cornstarch with 1 tbsp wine or water, stir into pot.
- Gradually add cheeses, stirring constantly until melted and smooth.
- Stir in tarragon and pepper. Simmer 1–2 min until thickened.
- Transfer to fondue stand. Keep warm, stir occasionally. Serve with dippers.

## Cheesy Broccoli & Cheddar Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 1 1/2 cups whole milk</li> <li>• 1 tbsp unsalted butter</li> <li>• 1 tbsp all-purpose flour</li> <li>• 1 1/2 cups shredded sharp cheddar cheese</li> <li>• 1/2 cup shredded mozzarella</li> <li>• 1/2 cup cooked, finely chopped broccoli</li> <li>• 1/4 tsp garlic powder</li> <li>• 1/4 tsp onion powder</li> <li>• Salt &amp; black pepper to taste</li> </ul> <p style="text-align: center; margin: 10px 0;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Steamed broccoli florets</li> <li>• Bread cubes</li> <li>• Roasted potatoes</li> <li>• Apple slices</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 310 kcal</li> <li>• Protein: 14 g</li> <li>• Fat: 22 g</li> <li>• Carbohydrates: 12 g</li> <li>• Sugars: 5 g</li> <li>• Cholesterol: 65 mg</li> <li>• Sodium: 380 mg</li> </ul> <p style="text-align: center; margin: 10px 0;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%; margin: 10px 0;"></div>

### Instructions

- **Make Roux:** In saucepan or fondue pot, melt butter over medium heat. Stir in flour and cook 1 minute.
- **Add Milk:** Gradually whisk in milk. Cook until slightly thickened, about 3–4 minutes.
- **Add Cheese:** Lower heat. Stir in cheddar and mozzarella until melted and smooth.
- **Add Flavor:** Mix in garlic powder, onion powder, and finely chopped broccoli. Season with salt and pepper.
- **Serve:** Keep warm over low heat. Dip, swirl, and enjoy.



*Creamy, rich, and veggie-packed—this fondue is a crowd-pleaser for kids and adults alike.*

## Brie & Cranberry Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 8 oz Brie cheese, rind removed and cut into small chunks</li><li>• 1/4 cup heavy cream</li><li>• 2 tbsp cranberry sauce (store-bought or homemade)</li><li>• 1 tsp fresh thyme leaves, chopped</li><li>• 1/2 tbsp lemon juice</li><li>• Freshly ground black pepper, to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 310 kcal</li><li>• Protein: 8 g</li><li>• Fat: 26 g</li><li>• Carbohydrates: 10 g</li><li>• Sugars: 6 g</li><li>• Cholesterol: 70 mg</li><li>• Sodium: 360 mg</li></ul>
<p data-bbox="435 787 558 821"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Sliced baguette</li><li>• Apple wedges</li><li>• Roasted vegetables</li><li>• Pretzels</li><li>• Grilled chicken pieces</li></ul>	<p data-bbox="852 814 943 842"><b>Notes</b></p> <div data-bbox="820 850 1328 1115" style="border: 1px solid black; border-radius: 15px; height: 126px;"></div>

### Instructions

- In a small saucepan, heat the heavy cream over medium heat until it begins to simmer.
- Add the Brie chunks and stir constantly until the cheese is melted and smooth.
- Stir in the cranberry sauce, thyme, lemon juice, and a pinch of black pepper. Continue stirring until combined.
- Transfer the fondue to a serving bowl or fondue pot, and keep warm.
- Serve with dippers.



*Tip: Add a sprinkle of extra thyme or fresh rosemary for enhanced aroma, or top with a few additional spoonfuls of cranberry sauce for a burst of flavor.*

# Mac & Cheese Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup elbow macaroni, cooked</li><li>• 1 cup shredded sharp cheddar cheese</li><li>• 1/2 cup grated Gruyère cheese</li><li>• 1/4 cup heavy cream</li><li>• 2 tbsp unsalted butter</li><li>• 1/2 tsp garlic powder</li><li>• 1/4 tsp ground mustard</li><li>• Freshly ground black pepper, to taste</li><li>• 1 tbsp all-purpose flour (optional, for thicker texture)</li></ul>	<ul style="list-style-type: none"><li>• Calories: 380 kcal</li><li>• Protein: 14 g</li><li>• Fat: 28 g</li><li>• Carbohydrates: 25 g</li><li>• Sugars: 4 g</li><li>• Cholesterol: 70 mg</li><li>• Sodium: 540 mg</li></ul>
<p data-bbox="435 921 558 953"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Sliced baguette</li><li>• Steamed broccoli</li><li>• Roasted chicken pieces</li><li>• Sliced veggies (carrot sticks, cucumber)</li><li>• Soft pretzel bites</li></ul>	<p data-bbox="862 921 948 953"><b>Notes</b></p> <div data-bbox="803 963 1312 1230" style="border: 1px solid black; border-radius: 15px; height: 127px; width: 313px;"></div>

## Instructions

- In a small saucepan, heat the heavy cream over medium heat until it begins to simmer.
- Add the Brie chunks and stir constantly until the cheese is melted and smooth.
- Stir in the cranberry sauce, thyme, lemon juice, and a pinch of black pepper. Continue stirring until combined.
- Transfer the fondue to a serving bowl or fondue pot, and keep warm.
- Serve with dippers.



*Tip: Add a dash of hot sauce or a sprinkle of crispy bacon for extra flavor and texture. Enjoy the creamy, cheesy goodness with your favorite dippers!*

## ~ Decadent Chocolate Fondues ~

### Classic Dark Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 5 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 200g (7 oz) high-quality dark chocolate (60–70% cocoa), chopped</li><li>• ¾ cup (180 ml) heavy cream</li><li>• 1 tbsp unsalted butter</li><li>• 1 tsp pure vanilla extract</li><li>• Optional: 1 tbsp liqueur (e.g., Grand Marnier, Kahlúa, or Amaretto)</li></ul>	<ul style="list-style-type: none"><li>• Calories: 340 kcal</li><li>• Protein: 3 g</li><li>• Fat: 27 g</li><li>• Carbohydrates: 24 g</li><li>• Sugars: 18 g</li><li>• Cholesterol: 45 mg</li><li>• Sodium: 20 mg</li></ul>
<p data-bbox="435 781 558 814"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Strawberries</li><li>• Banana slices</li><li>• Pineapple chunks</li><li>• Marshmallows</li><li>• Pound cake cubes</li><li>• Biscotti or cookies</li></ul>	<p data-bbox="850 865 941 898"><b>Notes</b></p> <div data-bbox="824 907 1331 1176" style="border: 1px solid black; border-radius: 15px; height: 128px; width: 312px;"></div>

### Instructions

- Heat cream in a saucepan or fondue pot over medium-low heat until steaming.
- Remove from heat. Add chocolate and butter, let sit 1 min.
- Stir gently until completely smooth and melted.
- Mix in vanilla and liqueur if using.
- Transfer to a fondue pot with a candle or burner. Serve immediately with dippers.

## Milk Chocolate & Caramel Swirl Fondue



Prep Time ~ 5 minutes



Cook Time ~ 5 minutes



~ 4 servings

<b>Ingredients</b>	<b>Nutrition Information</b>
<ul style="list-style-type: none"> <li>• 200g (7 oz) milk chocolate, chopped</li> <li>• ½ cup (120 ml) heavy cream</li> <li>• ¼ cup (60 ml) caramel sauce (store-bought or homemade)</li> <li>• 1 tbsp unsalted butter</li> <li>• ½ tsp vanilla extract</li> <li>• Pinch of sea salt (optional)</li> </ul> <p style="text-align: center; margin: 10px 0;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Apple slices</li> <li>• Pretzel rods</li> <li>• Marshmallows</li> <li>• Brownie cubes</li> <li>• Strawberries</li> <li>• Waffles or pancakes</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 370 kcal</li> <li>• Protein: 3 g</li> <li>• Fat: 26 g</li> <li>• Carbohydrates: 32 g</li> <li>• Sugars: 28 g</li> <li>• Cholesterol: 45 mg</li> <li>• Sodium: 60 mg</li> </ul> <p style="text-align: center; margin: 10px 0;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- Heat cream and butter in a saucepan or fondue pot over medium heat until hot but not boiling.
- Remove from heat, add chopped milk chocolate, let sit 1 min.
- Stir until smooth and fully melted.
- Mix in vanilla and salt if using.
- Swirl in caramel sauce gently (don't overmix for marbled effect).
- Serve warm in fondue pot. Stir occasionally.

## White Chocolate & Raspberry Fondue



Prep Time ~ 5 minutes



Cook Time ~ 5 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 200g (7 oz) white chocolate, chopped</li><li>• ½ cup (120 ml) heavy cream</li><li>• ¼ cup (60 ml) raspberry puree (strained if seedless preferred)</li><li>• 1 tbsp unsalted butter</li><li>• ½ tsp vanilla extract</li></ul>	<ul style="list-style-type: none"><li>• Calories: 380 kcal</li><li>• Protein: 3 g</li><li>• Fat: 28 g</li><li>• Carbohydrates: 30 g</li><li>• Sugars: 27 g</li><li>• Cholesterol: 45 mg</li><li>• Sodium: 55 mg</li></ul>
<p data-bbox="435 716 558 747" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Fresh raspberries</li><li>• Strawberries</li><li>• Cubed angel food or pound cake</li><li>• Mini donuts</li><li>• Rice crispy treats</li><li>• Biscotti</li></ul>	<p data-bbox="857 856 945 888" style="text-align: center;"><b>Notes</b></p> <div data-bbox="813 888 1321 1146" style="border: 1px solid black; border-radius: 15px; height: 123px; width: 313px;"></div>

### Instructions

- In a saucepan or fondue pot, heat cream and butter over medium heat until hot but not boiling.
- Remove from heat, add chopped white chocolate, let sit 1 min.
- Stir gently until smooth and melted.
- Stir in raspberry puree and vanilla until fully combined.
- Transfer to fondue pot, keep warm and serve with dippers.

## Peanut Butter Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 5 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 170g (6 oz) semi-sweet chocolate, chopped</li><li>• ½ cup (120 ml) heavy cream</li><li>• ¼ cup (60 g) smooth peanut butter</li><li>• 1 tbsp unsalted butter</li><li>• ½ tsp vanilla extract</li><li>• Pinch of sea salt (optional)</li></ul>	<ul style="list-style-type: none"><li>• Calories: 390 kcal</li><li>• Protein: 6 g</li><li>• Fat: 31 g</li><li>• Carbohydrates: 24 g</li><li>• Sugars: 19 g</li><li>• Cholesterol: 25 mg</li><li>• Sodium: 80 mg</li></ul>
<p data-bbox="435 772 558 802" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Banana slices</li><li>• Marshmallows</li><li>• Pretzels</li><li>• Biscotti</li><li>• Apple slices</li><li>• Pound cake cubes</li></ul>	<p data-bbox="857 856 945 886" style="text-align: center;"><b>Notes</b></p> <div data-bbox="808 892 1318 1150" style="border: 1px solid black; border-radius: 15px; height: 120px; width: 100%;"></div>

### Instructions

- In a saucepan or fondue pot, heat cream and butter over medium heat until hot (not boiling).
- Remove from heat, add chocolate, let sit 1 min.
- Stir until smooth and fully melted.
- Add peanut butter, stir until creamy and combined.
- Mix in vanilla and salt if using.
- Keep warm in fondue pot, stir occasionally, serve with dippers.

## Salted Caramel & Dark Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 5 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 170g (6 oz) dark chocolate (60–70%), chopped</li><li>• ½ cup (120 ml) heavy cream</li><li>• ¼ cup (60 g) caramel sauce (plus extra for drizzling)</li><li>• 1 tbsp unsalted butter</li><li>• ¼ tsp sea salt (or to taste)</li><li>• ½ tsp vanilla extract</li></ul>	<ul style="list-style-type: none"><li>• Calories: 360 kcal</li><li>• Protein: 3 g</li><li>• Fat: 28 g</li><li>• Carbohydrates: 26 g</li><li>• Sugars: 21 g</li><li>• Cholesterol: 30 mg</li><li>• Sodium: 160 mg</li></ul>
<p data-bbox="435 808 558 842" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Sliced pears or apples</li><li>• Marshmallows</li><li>• Pretzels</li><li>• Brownie bites</li><li>• Biscotti</li><li>• Banana slices</li></ul>	<p data-bbox="857 856 945 890" style="text-align: center;"><b>Notes</b></p> <div data-bbox="824 905 1333 1188" style="border: 1px solid black; border-radius: 15px; height: 135px; width: 313px; margin: 0 auto;"></div>

### Instructions

- In a saucepan, heat cream and butter over medium heat until hot (do not boil).
- Remove from heat, add chopped chocolate, let sit 1 min.
- Stir until smooth and fully melted.
- Stir in caramel sauce, vanilla, and sea salt until combined.
- Transfer to fondue pot, keep warm.
- Drizzle extra caramel on top before serving.

## Cookies & Cream Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 5 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 170g (6 oz) semi-sweet or milk chocolate, chopped</li><li>• ½ cup (120 ml) heavy cream</li><li>• 6 Oreo-style cookies, crushed</li><li>• 1 tbsp unsalted butter</li><li>• ½ tsp vanilla extract</li><li>• Pinch of salt (optional)</li></ul>	<ul style="list-style-type: none"><li>• Calories: 370 kcal</li><li>• Protein: 3 g</li><li>• Fat: 27 g</li><li>• Carbohydrates: 30 g</li><li>• Sugars: 23 g</li><li>• Cholesterol: 30 mg</li><li>• Sodium: 140 mg</li></ul>
<p data-bbox="435 772 558 802" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Mini chocolate chip cookies</li><li>• Marshmallows</li><li>• Strawberries</li><li>• Banana slices</li><li>• Pound cake cubes</li><li>• Brownie bites</li></ul>	<p data-bbox="857 856 945 886" style="text-align: center;"><b>Notes</b></p> <div data-bbox="812 898 1318 1184" style="border: 1px solid black; border-radius: 15px; height: 136px; width: 312px;"></div>

### Instructions

- Heat cream and butter in a saucepan over medium heat until hot (do not boil).
- Remove from heat, add chocolate, let sit 1 min.
- Stir until smooth and melted.
- Mix in vanilla and salt (if using).
- Fold in crushed cookies.
- Transfer to fondue pot and keep warm.

## Marshmallow Swirl Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 5 minutes



~ 4 servings

<b>Ingredients</b>	<b>Nutrition Information</b>
<ul style="list-style-type: none"> <li>• 170g (6 oz) semi-sweet chocolate, chopped</li> <li>• ½ cup (120 ml) heavy cream</li> <li>• 1 tbsp unsalted butter</li> <li>• ½ tsp vanilla extract</li> <li>• ½ cup mini marshmallows or ¼ cup marshmallow fluff</li> <li>• Pinch of salt (optional)</li> </ul> <p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Graham crackers</li> <li>• Strawberries</li> <li>• Pretzels</li> <li>• Banana slices</li> <li>• Brownie bites</li> <li>• Pound cake cubes</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 360 kcal</li> <li>• Protein: 3 g</li> <li>• Fat: 25 g</li> <li>• Carbohydrates: 31 g</li> <li>• Sugars: 24 g</li> <li>• Cholesterol: 35 mg</li> <li>• Sodium: 60 mg</li> </ul> <p style="text-align: center; margin-top: 20px;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; margin: 10px auto; width: 80%;"></div>

### Instructions

- Heat cream and butter in a saucepan over medium heat until hot (do not boil).
- Remove from heat, add chocolate. Let sit 1 min.
- Stir until smooth and fully melted.
- Mix in vanilla and salt (if using).
- Gently swirl in marshmallows or fluff—do not fully mix for a marbled look.
- Transfer to fondue pot and keep warm.

## Bourbon & Brown Sugar Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 5 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 170g (6 oz) dark chocolate (60–70%), chopped</li><li>• ½ cup (120 ml) heavy cream</li><li>• 2 tbsp light brown sugar</li><li>• 1 tbsp unsalted butter</li><li>• 2 tbsp bourbon</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 340 kcal</li><li>• Protein: 2 g</li><li>• Fat: 24 g</li><li>• Carbohydrates: 24 g</li><li>• Sugars: 19 g</li><li>• Cholesterol: 35 mg</li><li>• Sodium: 30 mg</li></ul>
<p data-bbox="435 772 553 802" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Apple slices</li><li>• Toasted pecans</li><li>• Marshmallows</li><li>• Pound cake cubes</li><li>• Pretzels</li><li>• Banana slices</li></ul>	<p data-bbox="857 856 943 886" style="text-align: center;"><b>Notes</b></p> <div data-bbox="812 892 1318 1180" style="border: 1px solid black; border-radius: 15px; height: 137px; width: 312px;"></div>

### Instructions

- In a saucepan, heat cream, brown sugar, and butter over medium heat until hot but not boiling.
- Remove from heat; add chopped chocolate. Let sit 1 min.
- Stir until smooth and glossy.
- Stir in bourbon and a pinch of salt.
- Pour into fondue pot and keep warm over low heat.

## Coconut & Dark Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 5 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 170g (6 oz) dark chocolate (60–70%), chopped</li><li>• ½ cup (120 ml) canned coconut milk (full-fat)</li><li>• 2 tbsp shredded unsweetened coconut</li><li>• 1 tbsp coconut oil</li><li>• 1 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 300 kcal</li><li>• Protein: 2 g</li><li>• Fat: 24 g</li><li>• Carbohydrates: 24 g</li><li>• Sugars: 16 g</li><li>• Sodium: 20 mg</li></ul>
<p data-bbox="435 806 555 835" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Pineapple chunks</li><li>• Mango slices</li><li>• Strawberries</li><li>• Banana pieces</li><li>• Coconut macaroons</li><li>• Angel food cake cubes</li></ul>	<p data-bbox="857 856 945 886" style="text-align: center;"><b>Notes</b></p> <div data-bbox="818 894 1328 1180" style="border: 1px solid black; border-radius: 15px; height: 136px; width: 314px;"></div>

### Instructions

- In a saucepan, heat coconut milk and coconut oil over medium heat until steaming.
- Remove from heat. Add chopped chocolate. Let sit 1 min.
- Stir until smooth.
- Mix in vanilla, salt, and shredded coconut.
- Pour into fondue pot; keep warm on low heat.

## Chocolate-Covered Strawberry Fondue



Prep Time ~ 5 minutes



Cook Time ~ 5 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 170g (6 oz) semi-sweet chocolate, chopped</li><li>• 1/3 cup (80 ml) heavy cream</li><li>• 1/4 cup (60 g) strawberry puree (fresh or thawed frozen strawberries, blended)</li><li>• 1 tbsp unsalted butter</li><li>• 1/2 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 270 kcal</li><li>• Protein: 2 g</li><li>• Fat: 20 g</li><li>• Carbohydrates: 23 g</li><li>• Sugars: 18 g</li><li>• Cholesterol: 35 mg</li><li>• Sodium: 20 mg</li></ul>
<p data-bbox="435 806 558 842"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Whole strawberries</li><li>• Shortbread cookies</li><li>• Brownie bites</li><li>• Banana slices</li><li>• Pound cake cubes</li><li>• Marshmallows</li></ul>	<p data-bbox="857 856 948 892"><b>Notes</b></p> <div data-bbox="805 894 1312 1178" style="border: 1px solid black; border-radius: 15px; height: 135px; width: 100%;"></div>

### Instructions

- In a small saucepan, heat heavy cream and butter over medium-low heat until steaming.
- Remove from heat. Stir in chopped chocolate until melted and smooth.
- Mix in strawberry puree, vanilla, and salt.
- Pour into fondue pot; keep warm on low heat.

## Caramelized Banana & Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 2 ripe bananas, sliced</li><li>• 2 tbsp brown sugar</li><li>• 1 tbsp unsalted butter</li><li>• 170g (6 oz) semi-sweet or dark chocolate, chopped</li><li>• 1/3 cup (80 ml) heavy cream</li><li>• 1/2 tsp cinnamon (optional)</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 280 kcal</li><li>• Protein: 3 g</li><li>• Fat: 19 g</li><li>• Carbohydrates: 29 g</li><li>• Sugars: 21 g</li><li>• Cholesterol: 30 mg</li><li>• Sodium: 25 mg</li></ul>
<p data-bbox="435 781 558 814" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Vanilla wafers</li><li>• Biscotti</li><li>• Pineapple chunks</li><li>• Strawberries</li><li>• Pound cake</li><li>• Pretzel rods</li></ul>	<p data-bbox="857 810 948 844" style="text-align: center;"><b>Notes</b></p> <div data-bbox="821 852 1328 1150" style="border: 1px solid black; border-radius: 15px; height: 140px; margin: 10px 0;"></div>

### Instructions

- In a non-stick pan, melt butter over medium heat.
- Add banana slices and brown sugar. Cook 4–5 min, flipping, until golden and caramelized.
- Lower heat. Add cream and stir until smooth.
- Add chocolate, stir until fully melted. Mix in cinnamon and salt if using.
- Transfer to fondue pot. Keep warm and serve with dippers.

## Mocha Espresso & Hazelnut Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 170g (6 oz) dark or semi-sweet chocolate, chopped</li><li>• 1/3 cup (80 ml) heavy cream</li><li>• 1 tbsp instant espresso powder</li><li>• 2 tbsp hazelnut spread (e.g., Nutella)</li><li>• 1 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 290 kcal</li><li>• Protein: 3 g</li><li>• Fat: 20 g</li><li>• Carbohydrates: 26 g</li><li>• Sugars: 20 g</li><li>• Cholesterol: 25 mg</li><li>• Sodium: 30 mg</li></ul>
<p data-bbox="435 772 557 804" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Ladyfingers</li><li>• Chocolate biscotti</li><li>• Toasted hazelnuts</li><li>• Marshmallows</li><li>• Banana slices</li><li>• Pound cake cubes</li></ul>	<p data-bbox="857 856 946 888" style="text-align: center;"><b>Notes</b></p> <div data-bbox="808 898 1320 1203" style="border: 1px solid black; border-radius: 15px; height: 145px; width: 100%;"></div>

### Instructions

- In a saucepan, heat cream over medium-low heat.
- Stir in espresso powder and hazelnut spread until fully dissolved.
- Add chocolate and stir until smooth and melted.
- Mix in vanilla and a pinch of salt.
- Pour into a fondue pot. Keep warm and serve with dippers.

*Optional twist: Add 1 tbsp hazelnut liqueur (e.g., Frangelico) for a boozy touch.*

# S'mores Campfire Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 170g (6 oz) milk chocolate, chopped</li><li>• 1/3 cup (80 ml) heavy cream</li><li>• 1 tbsp unsalted butter</li><li>• 1/2 tsp vanilla extract</li><li>• 1/2 cup mini marshmallows</li><li>• 1–2 crushed graham crackers (for topping)</li></ul>	<ul style="list-style-type: none"><li>• Calories: 310 kcal</li><li>• Protein: 3 g</li><li>• Fat: 21 g</li><li>• Carbohydrates: 30 g</li><li>• Sugars: 25 g</li><li>• Cholesterol: 30 mg</li><li>• Sodium: 40 mg</li></ul>
<p data-bbox="435 772 558 800" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Graham cracker sticks</li><li>• Toasted marshmallows</li><li>• Strawberries</li><li>• Banana slices</li><li>• Brownie bites</li><li>• Pretzel rods</li></ul>	<p data-bbox="857 856 945 884" style="text-align: center;"><b>Notes</b></p> <div data-bbox="818 898 1328 1184" style="border: 1px solid black; border-radius: 15px; height: 136px; width: 314px;"></div>

## Instructions

- Heat cream and butter in a saucepan over low heat until warm.
- Add chocolate and stir until fully melted and smooth.
- Mix in vanilla and 1/4 cup marshmallows; stir until slightly melted.
- Pour into a fondue pot. Top with remaining marshmallows and crushed graham crackers.
- Use a torch or broiler to lightly toast the top (optional).
- Serve warm with dippers.

## ~ Savory Meat & Seafood Fondues ~

### Classic Beef Bourguignon Fondue



Prep Time ~ 15 minutes



Cook Time ~ 15-20 minutes



~ 4 servings

Ingredients (Broth Fondue Base)	Nutrition Information
<ul style="list-style-type: none"><li>• 2 cups (480 ml) beef broth</li><li>• 1 cup (240 ml) dry red wine (e.g. Burgundy or Pinot Noir)</li><li>• 2 cloves garlic, minced</li><li>• 1 sprig fresh thyme</li><li>• 1 bay leaf</li><li>• 1 tbsp tomato paste</li><li>• 1 tsp Worcestershire sauce</li><li>• Salt and pepper to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 290 kcal</li><li>• Protein: 27 g</li><li>• Fat: 13 g</li><li>• Carbohydrates: 4 g</li><li>• Sugars: 1 g</li><li>• Cholesterol: 80 mg</li><li>• Sodium: 400 mg</li></ul>
<p><b>Dippers (Raw, Ready-to-Cook)</b></p> <ul style="list-style-type: none"><li>• 450g (1 lb) beef tenderloin or sirloin, cut into 1-inch cubes</li><li>• Optional: mushrooms, pearl onions, parboiled baby potatoes, or carrots</li></ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- In a saucepan, combine beef broth, red wine, garlic, thyme, bay leaf, tomato paste, and Worcestershire sauce.
- Bring to a boil, reduce heat, and simmer 10–15 min. Season with salt and pepper.
- Transfer hot broth to a fondue pot over medium flame or heat source.
- Skewer raw beef cubes (and optional vegetables) and cook in the broth 2–3 minutes until desired doneness.
- Serve with dipping sauces: Dijon mustard, horseradish cream, garlic aioli.



*Let guests mix and match with sauces and sides for a personalized experience.*

## Garlic Butter Steak Fondue



Prep Time ~ 15 minutes



Cook Time ~ 15-20 minutes



~ 4 servings

Ingredients	Nutrition Information
<p data-bbox="337 394 659 430"><b>(Butter Fondue Base)</b></p> <ul data-bbox="220 453 704 911" style="list-style-type: none"><li>• 1 cup (225 g) unsalted butter</li><li>• 4 cloves garlic, minced</li><li>• 1 tbsp fresh rosemary, chopped</li><li>• 1 tbsp fresh thyme leaves</li><li>• 1 tbsp parsley, finely chopped</li><li>• 1 tsp salt</li><li>• ½ tsp black pepper</li><li>• Optional: ½ tsp crushed red pepper flakes (for heat)</li></ul> <p data-bbox="269 932 724 968"><b>Dippers (Raw, Ready-to-Cook)</b></p> <ul data-bbox="220 989 750 1146" style="list-style-type: none"><li>• 450 g (1 lb) sirloin or ribeye steak, cut into 1-inch cubes</li><li>• Optional: mushrooms, cherry tomatoes, parboiled baby potatoes</li></ul>	<p data-bbox="927 348 1252 380"><b>Nutrition Information</b></p> <ul data-bbox="805 401 1084 768" style="list-style-type: none"><li>• Calories: 520 kcal</li><li>• Protein: 26 g</li><li>• Fat: 46 g</li><li>• Carbohydrates: 1 g</li><li>• Sugars: 0 g</li><li>• Cholesterol: 130 mg</li><li>• Sodium: 350 mg</li></ul> <p data-bbox="857 852 948 884"><b>Notes</b></p> <div data-bbox="821 898 1328 1184" style="border: 1px solid black; border-radius: 15px; height: 136px;"></div>

### Instructions

- In a saucepan, melt butter over low heat.
- Add garlic, rosemary, thyme, parsley, salt, pepper, and red pepper flakes. Cook 3–4 minutes until fragrant (do not brown the garlic).
- Transfer to a fondue pot. Keep warm over low to medium flame.
- Skewer steak cubes and cook directly in hot garlic butter (1–2 min per piece for medium-rare).
- Optional: dip cooked steak into Dijon, blue cheese dip, or chimichurri.



*Fun, flavorful, and sizzling right at the table - perfect for steak lovers and sharing with friends.*

## Chicken & Herb Broth Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients (Broth Base)	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups (1 L) low-sodium chicken broth</li><li>• 2 cloves garlic, smashed</li><li>• 2 tbsp fresh parsley, chopped</li><li>• 1 tbsp fresh thyme leaves</li><li>• 1 tbsp fresh rosemary, chopped</li><li>• 2 tbsp soy sauce</li><li>• 1 tbsp lemon juice</li><li>• ½ tsp black pepper</li><li>• 1 bay leaf</li></ul>	<ul style="list-style-type: none"><li>• Calories: 190 kcal</li><li>• Protein: 27 g</li><li>• Fat: 4 g</li><li>• Carbohydrates: 3 g</li><li>• Sugars: 1 g</li><li>• Cholesterol: 70 mg</li><li>• Sodium: 620 mg</li></ul>
<p data-bbox="266 905 724 936"><b>Dippers (Raw, Ready-to-Cook)</b></p> <ul style="list-style-type: none"><li>• 450 g (1 lb) chicken breast, cubed</li><li>• Optional: baby corn, mushrooms, broccoli florets, zucchini slices</li></ul>	<p data-bbox="857 856 945 884"><b>Notes</b></p> <div data-bbox="812 892 1318 1180" style="border: 1px solid black; border-radius: 15px; height: 137px;"></div>

### Instructions

- In a saucepan, combine all broth ingredients. Bring to a boil.
- Reduce heat, simmer 10–15 minutes for flavors to infuse.
- Pour hot broth into a fondue pot. Keep at a gentle simmer.
- Skewer raw chicken and veggies. Cook 2–3 minutes in the broth until done.
- Optional dips: garlic aioli, honey mustard, or herbed yogurt.



*A lighter, herb-infused fondue that turns dinner into an interactive, cozy experience.*

# Lemon Herb Shrimp Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients (Broth Base)	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups (1 L) seafood stock or chicken broth</li><li>• ½ cup dry white wine</li><li>• Juice of 1 lemon</li><li>• 2 tsp lemon zest</li><li>• 1 tbsp olive oil</li><li>• 3 garlic cloves, minced</li><li>• 1 tbsp fresh parsley, chopped</li><li>• 1 tsp fresh thyme leaves</li><li>• ½ tsp dried oregano</li><li>• ½ tsp salt</li><li>• ¼ tsp black pepper</li><li>• 1 bay leaf</li></ul>	<ul style="list-style-type: none"><li>• Calories: 190 kcal</li><li>• Protein: 26 g</li><li>• Fat: 5 g</li><li>• Carbohydrates: 5 g</li><li>• Sugars: 1 g</li><li>• Cholesterol: 165 mg</li><li>• Sodium: 640 mg</li></ul>
<p data-bbox="386 1092 604 1123"><b>Dippers (Raw)</b></p> <ul style="list-style-type: none"><li>• 450 g (1 lb) raw large shrimp, peeled and deveined</li><li>• Optional: cherry tomatoes, zucchini slices, mushrooms, asparagus tips</li></ul>	<p data-bbox="857 892 945 924"><b>Notes</b></p> <div data-bbox="815 940 1323 1270" style="border: 1px solid black; border-radius: 15px; height: 150px;"></div>

## Instructions

- In a pot, combine stock, wine, lemon juice, zest, garlic, oil, herbs, and seasonings.
- Bring to a boil, reduce heat, and simmer for 10–15 min.
- Transfer to a fondue pot and keep warm at a gentle simmer.
- Skewer shrimp and veggies. Dip into broth, cook 2–3 min or until shrimp are pink.
- Serve with lemon aioli, garlic butter, or herb yogurt sauce.



*Fresh, zesty, and fun — perfect for seafood lovers sharing good times.*

## Rosemary & Garlic Lamb Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients (Broth Base)	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups beef or lamb stock</li><li>• ½ cup dry red wine</li><li>• 3 garlic cloves, smashed</li><li>• 2 sprigs fresh rosemary</li><li>• 1 tbsp Worcestershire sauce</li><li>• 1 tbsp olive oil</li><li>• ½ tsp black pepper</li><li>• ½ tsp salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 290 kcal</li><li>• Protein: 26 g</li><li>• Fat: 18 g</li><li>• Carbohydrates: 3 g</li><li>• Sugars: 1 g</li><li>• Cholesterol: 80 mg</li><li>• Sodium: 580 mg</li></ul>
<p><b>Dippers (Raw)</b></p> <ul style="list-style-type: none"><li>• 450 g (1 lb) boneless lamb leg or loin, cut into ¾-inch cubes</li><li>• Optional: bell peppers, mushrooms, red onion, baby potatoes (par-cooked)</li></ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- In a saucepan, combine stock, wine, garlic, rosemary, Worcestershire, oil, salt, and pepper.
- Bring to a boil, reduce heat, and simmer 10–15 min to infuse flavor.
- Transfer hot broth to a fondue pot and keep at a low simmer.
- Skewer lamb and vegetables, dip into broth, and cook 2–4 min per piece.
- Serve with mint yogurt sauce or rosemary aioli.



*Bold, aromatic, and made for moments around the table with friends.*

## Crispy Salmon and Avocado Fondue



Prep Time ~ 15 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Dippers
<ul style="list-style-type: none"><li>• 1 lb salmon fillets, skin removed and cut into bite-sized cubes</li><li>• 2 ripe avocados, peeled, pitted, and mashed</li><li>• 1/2 cup mayonnaise</li><li>• 1/4 cup sour cream</li><li>• 1 tbsp lemon juice</li><li>• 1 tsp Dijon mustard</li><li>• 1/2 tsp garlic powder</li><li>• 1/4 tsp smoked paprika</li><li>• Salt and freshly ground black pepper, to taste</li><li>• 2 tbsp olive oil, for frying</li><li>• Fresh herbs (optional, for garnish: dill or parsley)</li><li>• 1/2 cup panko breadcrumbs</li></ul>	<ul style="list-style-type: none"><li>• Crisp vegetables (carrot sticks, cucumber slices)</li><li>• Sliced baguette or pita chips</li><li>• Cooked shrimp or scallops</li><li>• Sliced fruit (apple slices, pear slices)</li></ul>
	<p style="text-align: center;"><b>Nutrition Information</b></p> <ul style="list-style-type: none"><li>• Calories: 320 kcal</li><li>• Protein: 23 g</li><li>• Fat: 22 g</li><li>• Carbohydrates: 12 g</li><li>• Sugars: 2 g</li><li>• Cholesterol: 45 mg</li><li>• Sodium: 380 mg</li></ul>

### Instructions

- Heat the olive oil in a large skillet over medium heat.
- Season the salmon cubes with salt, pepper, and garlic powder.
- Coat the salmon cubes in panko breadcrumbs, pressing gently to adhere.
- Fry the salmon cubes in the hot skillet for 2-3 minutes per side until golden and crispy. Remove and set aside.
- In a mixing bowl, combine the mashed avocado, mayonnaise, sour cream, lemon juice, Dijon mustard, smoked paprika, salt, and pepper. Mix until smooth and creamy.
- Transfer the avocado dip into a fondue pot, keeping warm.
- Once the salmon is ready, add the crispy salmon cubes to the fondue pot or serve them on the side for dipping.
- Garnish with fresh herbs if desired.

## Mussels in White Wine Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Dippers
<ul style="list-style-type: none"><li>• 1 lb mussels, cleaned and debearded</li><li>• 1 cup dry white wine (such as Sauvignon Blanc)</li><li>• 1/2 cup heavy cream</li><li>• 2 tbsp unsalted butter</li><li>• 2 cloves garlic, minced</li><li>• 1/4 cup shallots, finely chopped</li><li>• 1 tbsp fresh parsley, chopped</li><li>• 1/2 tsp lemon zest</li><li>• Salt and freshly ground black pepper, to taste</li><li>• 1 tbsp flour (optional, for thickening)</li></ul>	<ul style="list-style-type: none"><li>• Crusty bread</li><li>• Roasted vegetables (carrots, potatoes, asparagus)</li><li>• Sliced baguette</li><li>• Grilled shrimp or scallops</li></ul>
	<p style="text-align: center;"><b>Nutrition Information</b></p> <ul style="list-style-type: none"><li>• Calories: 290 kcal</li><li>• Protein: 26 g</li><li>• Fat: 16 g</li><li>• Carbohydrates: 8 g</li><li>• Sugars: 1 g</li><li>• Cholesterol: 60 mg</li><li>• Sodium: 610 mg</li></ul>

### Instructions

- In a large pot, melt the butter over medium heat.
- Add the garlic and shallots, cooking for 2-3 minutes until fragrant and softened.
- Pour in the white wine and bring to a simmer. Let it cook for 2-3 minutes to reduce slightly.
- Stir in the heavy cream and bring the mixture to a gentle simmer.
- Add the mussels, cover, and cook for 5-7 minutes until the mussels have opened. Discard any mussels that remain closed.
- If desired, sprinkle in the flour to thicken the sauce, stirring to combine.
- Add the lemon zest, parsley, salt, and pepper to taste. Stir well.
- Transfer the mussels and sauce to a fondue pot, keeping warm.



*Tip: Serve with a glass of the same dry white wine to enhance the flavors of the dish. Enjoy this interactive fondue with guests as they dip bread and seafood into the creamy, flavorful mussel sauce!*

# Beer-Battered Chicken Fondue



Prep Time ~ 15 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients (Oil Fondue Base)	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups canola or vegetable oil (for frying, in fondue pot)</li></ul> <p style="text-align: center;"><b>Beer Batter</b></p> <ul style="list-style-type: none"><li>• 1 cup all-purpose flour</li><li>• ½ cup cornstarch</li><li>• 1 tsp baking powder</li><li>• ½ tsp garlic powder</li><li>• ½ tsp onion powder</li><li>• ½ tsp paprika</li><li>• 1 egg</li><li>• 1 cup cold beer (lager or ale)</li></ul> <p style="text-align: center;"><b>For the Chicken</b></p> <ul style="list-style-type: none"><li>• 450 g (1 lb) boneless chicken breast or thighs, cut into bite-sized chunks</li><li>• Salt &amp; pepper to season</li></ul>	<ul style="list-style-type: none"><li>• Calories: 470 kcal</li><li>• Protein: 28 g</li><li>• Fat: 26 g</li><li>• Carbohydrates: 25 g</li><li>• Sugars: 1 g</li><li>• Cholesterol: 115 mg</li><li>• Sodium: 380 mg</li></ul> <p style="text-align: center;"><b>Notes</b></p> <div data-bbox="812 940 1318 1180" style="border: 1px solid black; border-radius: 15px; height: 114px; width: 312px;"></div>

## Instructions

- Heat oil in a fondue pot to 350°F (175°C).
- Season chicken pieces lightly with salt and pepper.
- In a bowl, whisk together flour, cornstarch, baking powder, and spices.
- Add egg and beer, stir until smooth. Let batter rest 5 min.
- Dip chicken pieces in batter, then carefully lower into hot oil using fondue forks or slotted spoon.
- Fry 3–5 min until golden and cooked through.
- Serve with dipping sauces (honey mustard, ranch, spicy mayo).



*Crispy bites + bubbling oil = hands-on fun with bold flavor.*

## Hoisin Glazed Duck Fondue



Prep Time ~ 20 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients (Broth Fondue Base)	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups low-sodium chicken broth</li><li>• ½ cup dry sherry or rice wine</li><li>• 2-inch piece fresh ginger, sliced</li><li>• 2 garlic cloves, smashed</li><li>• 1-star anise</li><li>• 1 cinnamon stick</li></ul>	<ul style="list-style-type: none"><li>• Calories: 360 kcal</li><li>• Protein: 28 g</li><li>• Fat: 16 g</li><li>• Carbohydrates: 20 g</li><li>• Sugars: 12 g</li><li>• Cholesterol: 105 mg</li><li>• Sodium: 890 mg</li></ul>
<p style="text-align: center;"><b>For the Duck</b></p> <ul style="list-style-type: none"><li>• 450 g (1 lb) duck breast, skin removed, thinly sliced</li><li>• Salt and pepper to season</li></ul>	
<p style="text-align: center;"><b>Hoisin Glaze (Dipping Sauce)</b></p> <ul style="list-style-type: none"><li>• ½ cup hoisin sauce</li><li>• 1 tbsp soy sauce</li><li>• 1 tsp rice vinegar</li><li>• 1 tsp sesame oil</li><li>• ½ tsp chili paste (optional)</li><li>• 1 tsp honey</li><li>• 1 tbsp warm water</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div data-bbox="821 894 1333 1289" style="border: 1px solid black; border-radius: 15px; height: 188px; width: 315px; margin: 0 auto;"></div>

### Instructions

- In a saucepan or fondue pot, combine broth, sherry, ginger, garlic, star anise, and cinnamon stick. Bring to a simmer and transfer to a fondue burner.
- Season duck slices with salt and pepper.
- Whisk all glaze ingredients in a small bowl until smooth. Set aside for dipping.
- At the table, guests cook duck slices in the hot broth for 1–2 min until tender.
- Dip cooked duck in hoisin glaze. Serve with steamed buns or rice on the side if desired.



*Elegant, flavorful, and fun — perfect for sharing an elevated fondue night.*

## Black Pepper & Soy Steak Fondue



Prep Time ~ 15 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients (Broth Fondue Base)	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups beef broth</li><li>• ¼ cup low-sodium soy sauce</li><li>• 2 tbsp rice vinegar</li><li>• 1 tbsp black peppercorns, crushed</li><li>• 2 garlic cloves, smashed</li><li>• 1-inch fresh ginger, sliced</li></ul>	<ul style="list-style-type: none"><li>• Calories: 290 kcal</li><li>• Protein: 30 g</li><li>• Fat: 14 g</li><li>• Carbohydrates: 9 g</li><li>• Sugars: 6 g</li><li>• Cholesterol: 75 mg</li><li>• Sodium: 980 mg</li></ul>
<p style="text-align: center;"><b>For the Steak</b></p> <ul style="list-style-type: none"><li>• 450 g (1 lb) sirloin or ribeye steak, thinly sliced</li><li>• Salt to taste</li></ul>	
<p style="text-align: center;"><b>Dipping Sauce (Soy Black Pepper)</b></p> <ul style="list-style-type: none"><li>• ¼ cup soy sauce</li><li>• 2 tbsp honey</li><li>• 1 tbsp sesame oil</li><li>• 1 tbsp finely chopped green onion</li><li>• 1 tsp freshly cracked black pepper</li><li>• ½ tsp garlic powder</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 150px; width: 100%;"></div>

### Instructions

- In a fondue pot or saucepan, combine broth, soy sauce, vinegar, peppercorns, garlic, and ginger. Bring to a simmer. Transfer to fondue burner to keep warm.
- Season steak slices lightly with salt.
- Whisk all dipping sauce ingredients in a bowl until combined.
- At the table, guests cook steak slices in hot broth for 1–2 min.
- Dip cooked steak into black pepper soy sauce. Serve with steamed veggies or jasmine rice.



*Savory, interactive, and bursting with umami — perfect for sharing with flavor lovers.*

## Spicy Korean BBQ Beef Fondue



Prep Time ~ 20 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients (Broth Fondue Base)	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups beef broth</li><li>• ¼ cup low-sodium soy sauce</li><li>• 2 tbsp gochujang (Korean chili paste)</li><li>• 1 tbsp rice vinegar</li><li>• 2 tsp sesame oil</li><li>• 4 garlic cloves, sliced</li><li>• 1-inch fresh ginger, sliced</li></ul>	<ul style="list-style-type: none"><li>• Calories: 310 kcal</li><li>• Protein: 31 g</li><li>• Fat: 16 g</li><li>• Carbohydrates: 10 g</li><li>• Sugars: 6 g</li><li>• Cholesterol: 75 mg</li><li>• Sodium: 1020 mg</li></ul>
<p style="text-align: center;"><b>For the Beef</b></p> <ul style="list-style-type: none"><li>• 450 g (1 lb) ribeye or sirloin steak, thinly sliced</li><li>• 1 tbsp sesame oil</li><li>• Pinch of salt</li></ul>	
<p style="text-align: center;"><b>Dipping Sauce</b></p> <ul style="list-style-type: none"><li>• 2 tbsp gochujang</li><li>• 1 tbsp honey</li><li>• 1 tbsp soy sauce</li><li>• 1 tsp rice vinegar</li><li>• 1 tsp sesame oil</li><li>• 1 tsp toasted sesame seeds</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- In a fondue pot or saucepan, combine all broth ingredients. Simmer for 10 minutes. Transfer to fondue burner.
- Toss steak slices with sesame oil and a pinch of salt.
- In a small bowl, whisk all dipping sauce ingredients. Set aside.
- At the table, cook beef slices in the hot broth (1–2 min).
- Dip in spicy gochujang sauce. Serve with pickled veggies or rice cakes.



*A bold, fiery twist on fondue that brings everyone to the table — delicious, social, and packed with Korean BBQ flavor.*

## Seafood & White Wine Fondue



Prep Time ~ 15 minutes



Cook Time ~ 10 minutes



~ 4 servings

<p style="text-align: center;"><b>Ingredients (Fondue Base)</b></p> <ul style="list-style-type: none"> <li>• 2 cups dry white wine (e.g., Sauvignon Blanc)</li> <li>• 1 tbsp lemon juice</li> <li>• 1 garlic clove, smashed</li> <li>• 1 tbsp olive oil</li> <li>• 1 tbsp butter</li> <li>• 1 tbsp fresh thyme (or 1 tsp dried)</li> <li>• ¼ tsp salt</li> <li>• ¼ tsp black pepper</li> <li>• 1 ½ cups heavy cream</li> </ul> <p style="text-align: center;"><b>For the Seafood</b></p> <ul style="list-style-type: none"> <li>• 300 g (10 oz) shrimp, peeled and deveined</li> <li>• 200 g (7 oz) firm white fish (e.g., cod, haddock), cut into cubes</li> <li>• 200 g (7 oz) scallops</li> <li>• 1 tbsp fresh parsley, chopped</li> </ul>	<p style="text-align: center;"><b>Dipping Sauce (Lemon Herb)</b></p> <ul style="list-style-type: none"> <li>• 3 tbsp sour cream</li> <li>• 2 tbsp mayonnaise</li> <li>• 1 tsp lemon zest</li> <li>• 1 tbsp fresh parsley, chopped</li> <li>• 1 tsp capers (optional)</li> </ul> <p style="text-align: center;"><b>Nutrition Information</b></p> <ul style="list-style-type: none"> <li>• Calories: 290 kcal</li> <li>• Protein: 30 g</li> <li>• Fat: 17 g</li> <li>• Carbohydrates: 4 g</li> <li>• Sugars: 2 g</li> <li>• Cholesterol: 85 mg</li> <li>• Sodium: 650 mg</li> </ul>
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### Instructions

- **Prepare Fondue Base:** In a medium saucepan, combine white wine, lemon juice, garlic, olive oil, butter, thyme, salt, and pepper.  
Heat over medium heat, stirring occasionally, until it begins to simmer. Add heavy cream and stir until smooth and creamy.  
Pour into a fondue pot and keep warm over a low flame.
- **Cook Seafood:** In a separate pot, bring water to a boil and lightly poach shrimp, fish, and scallops for 2–3 minutes or until just cooked through.  
Transfer seafood to a serving plate.
- **Serve:** At the table, dip seafood into the warm fondue base, cooking for 1-2 minutes.  
Serve with lemon herb dipping sauce and garnish with chopped parsley.

## ~ Unique & Creative Fondues ~

### Pizza-Style Cheese Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients (Fondue Base)	Dipping Items
<ul style="list-style-type: none"> <li>• 2 cups shredded mozzarella cheese</li> <li>• 1 cup shredded cheddar cheese</li> <li>• 1 tbsp olive oil</li> <li>• 1 tbsp butter</li> <li>• 1 clove garlic, minced</li> <li>• 1 tsp dried oregano</li> <li>• 1 tsp dried basil</li> <li>• ½ tsp red pepper flakes (optional)</li> <li>• 1 cup tomato sauce (preferably marinara)</li> <li>• 1 cup heavy cream</li> <li>• ½ cup dry white wine (e.g., Sauvignon Blanc)</li> <li>• 1 tbsp fresh parsley, chopped (for garnish)</li> </ul>	<ul style="list-style-type: none"> <li>• 1 baguette, cut into cubes</li> <li>• 1 cup cherry tomatoes, halved</li> <li>• 1 cup sliced pepperoni or Italian sausage</li> <li>• 1 cup sliced bell peppers</li> <li>• 1 cup sliced mushrooms</li> <li>• 1 cup olives</li> </ul> <p style="text-align: center; margin: 10px 0;"><b>Nutrition Information</b></p> <ul style="list-style-type: none"> <li>• Calories: 350 kcal</li> <li>• Protein: 18 g</li> <li>• Fat: 23 g</li> <li>• Carbohydrates: 25 g</li> <li>• Sugars: 4 g</li> <li>• Cholesterol: 65 mg</li> <li>• Sodium: 650 mg</li> </ul>

### Instructions

- **Prepare Fondue Base:** In a medium saucepan, heat olive oil and butter over medium heat.  
Add garlic, oregano, basil, and red pepper flakes (if using), and cook for 1–2 minutes until fragrant.  
Add tomato sauce, wine, and heavy cream. Stir to combine.  
Gradually add mozzarella and cheddar cheese, stirring until melted and smooth.  
Keep the fondue warm over low heat or transfer to a fondue pot.
- **Prepare Dipping Items:** Arrange the baguette cubes, cherry tomatoes, pepperoni, bell peppers, mushrooms, and olives on a platter for easy access at the table.
- **Serve:** Dip the prepared items into the warm pizza-style cheese fondue, letting them cook and soak in the cheesy goodness. Garnish with fresh parsley for a burst of color.

## Buffalo Chicken Cheese Fondue



Prep Time ~ 15 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients (Fondue Base)	Dipping Items
<ul style="list-style-type: none"> <li>• 2 cups shredded cooked chicken (preferably rotisserie)</li> <li>• 1 cup sharp cheddar cheese, shredded</li> <li>• 1 cup mozzarella cheese, shredded</li> <li>• ½ cup cream cheese, softened</li> <li>• ½ cup buffalo sauce</li> <li>• ½ cup heavy cream</li> <li>• 1 tbsp butter</li> <li>• 1 tsp garlic powder</li> <li>• 1 tsp onion powder</li> <li>• 1 tbsp lemon juice</li> <li>• ½ tsp smoked paprika (optional)</li> <li>• Salt and pepper to taste</li> </ul>	<ul style="list-style-type: none"> <li>• 1 baguette, cut into cubes</li> <li>• 1 cup celery sticks, cut into 2-inch pieces</li> <li>• 1 cup carrot sticks</li> <li>• 1 cup sliced cucumber</li> <li>• 1 cup crispy fried chicken tenders, cut into pieces</li> <li>• 1 cup tortilla chips</li> </ul> <p style="text-align: center;"><b>Nutrition Information</b></p> <ul style="list-style-type: none"> <li>• Calories: 450 kcal</li> <li>• Protein: 25 g</li> <li>• Fat: 30 g</li> <li>• Carbohydrates: 22 g</li> <li>• Sugars: 4 g</li> <li>• Cholesterol: 70 mg</li> <li>• Sodium: 800 mg</li> </ul>

### Instructions

- **Prepare Fondue Base:** In a saucepan, melt butter over medium heat. Add garlic powder, onion powder, smoked paprika, and sauté for 1–2 minutes. Stir in the buffalo sauce, heavy cream, and cream cheese until smooth. Gradually add the cheddar and mozzarella cheese, stirring constantly until melted and creamy. Add lemon juice, salt, and pepper to taste. Fold in the shredded cooked chicken, mixing until evenly incorporated.
- **Heat Fondue:** Transfer the mixture to a fondue pot or keep warm in the saucepan over low heat.
- **Prepare Dipping Items:** Arrange the baguette cubes, celery, carrot sticks, cucumber, chicken tenders, and tortilla chips on a platter.
- **Serve:** Dip the prepared items into the warm buffalo chicken cheese fondue, letting them soak in the spicy, cheesy goodness. Enjoy with friends and family!

## Beer & Pretzel Cheddar Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Dipping Items
<ul style="list-style-type: none"><li>• 1 tbsp unsalted butter</li><li>• 1 cup sharp cheddar cheese, shredded</li><li>• 1 tbsp all-purpose flour</li><li>• ¾ cup lager-style beer (room temperature)</li><li>• ¾ cup whole milk</li><li>• 1 tsp Dijon mustard</li><li>• 1 tsp Worcestershire sauce</li><li>• ½ tsp garlic powder</li><li>• ¼ tsp cayenne pepper (optional)</li><li>• 2 cups sharp cheddar cheese, shredded</li><li>• ½ cup Monterey Jack cheese, shredded</li><li>• Salt and pepper to taste</li></ul>	<ul style="list-style-type: none"><li>• Soft pretzel bites or sticks</li><li>• Sausage slices (cooked)</li><li>• Steamed broccoli florets</li><li>• Apple slices</li><li>• Cubed rye or sourdough bread</li></ul> <p style="text-align: center;"><b>Nutrition Information</b></p> <ul style="list-style-type: none"><li>• Calories: 390 kcal</li><li>• Protein: 18 g</li><li>• Fat: 27 g</li><li>• Carbohydrates: 12 g</li><li>• Sugars: 3 g</li><li>• Cholesterol: 75 mg</li><li>• Sodium: 700 mg</li></ul>

### Instructions

- **Make the Roux:** In a saucepan, melt butter over medium heat. Whisk in flour and cook for 1–2 minutes until lightly golden.
- **Add Liquids & Flavor:** Slowly whisk in beer, then milk. Stir in Dijon mustard, Worcestershire, garlic powder, and cayenne.
- **Melt the Cheese:** Reduce heat to low. Gradually add cheddar and Monterey Jack, stirring until smooth. Season with salt and pepper to taste.
- **Serve Warm:** Transfer to a fondue pot to keep warm. Serve immediately with dipping items.



*Perfectly cheesy with a malty kick, this fondue turns any gathering into a tasty, dippable celebration.*

## Apple Pie Cinnamon Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Dipping Items
<ul style="list-style-type: none"><li>• 1 tbsp unsalted butter</li><li>• 2 medium apples, peeled, diced</li><li>• 2 tbsp brown sugar</li><li>• ½ tsp ground cinnamon</li><li>• ¼ tsp ground nutmeg</li><li>• Pinch of salt</li><li>• ½ cup heavy cream</li><li>• ½ tsp vanilla extract</li><li>• 6 oz white chocolate, chopped</li><li>• Optional: 1 tsp apple pie liqueur or brandy</li></ul>	<ul style="list-style-type: none"><li>• Cubed pound cake</li><li>• Apple slices</li><li>• Graham crackers</li><li>• Mini cinnamon rolls</li><li>• Marshmallows</li></ul>
	<b>Nutrition Information</b>
	<ul style="list-style-type: none"><li>• Calories: 310 kcal</li><li>• Protein: 3 g</li><li>• Fat: 21 g</li><li>• Carbohydrates: 30 g</li><li>• Sugars: 25 g</li><li>• Cholesterol: 40 mg</li><li>• Sodium: 60 mg</li></ul>

### Instructions

- **Cook Apples:** In a saucepan, melt butter over medium heat. Add apples, brown sugar, cinnamon, nutmeg, and salt. Cook 4–5 minutes, until apples soften.
- **Add Cream & Flavor:** Stir in heavy cream and vanilla. Simmer 1 minute. (Optional) Add apple pie liqueur for extra depth.
- **Melt Chocolate:** Reduce heat to low. Stir in white chocolate until smooth.
- **Blend (Optional):** For a silky texture, blend fondue and return to pot.
- **Serve:** Pour into a fondue pot. Serve warm with dippers.



*Sweet, spiced, and endlessly dippable — it's like cozy apple pie in fondue form.*

## Pina Colada White Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• ¾ cup canned coconut milk (full-fat)</li><li>• 2 tbsp pineapple juice</li><li>• ½ tsp rum extract (or 1 tbsp light rum, optional)</li><li>• 8 oz white chocolate, chopped</li><li>• 2 tbsp shredded coconut (toasted or plain)</li></ul>	<ul style="list-style-type: none"><li>• Calories: 330 kcal</li><li>• Protein: 3 g</li><li>• Fat: 23 g</li><li>• Carbohydrates: 29 g</li><li>• Sugars: 25 g</li><li>• Cholesterol: 10 mg</li><li>• Sodium: 40 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Pineapple chunks</li><li>• Mango slices</li><li>• Angel food cake cubes</li><li>• Coconut macaroons</li><li>• Banana slices</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Heat Base:** In a saucepan over medium heat, combine coconut milk and pineapple juice. Bring to a light simmer.
- **Add Flavor:** Stir in rum extract or light rum, if using. Reduce heat to low.
- **Melt Chocolate:** Add white chocolate. Stir continuously until smooth and fully melted.
- **Finish:** Stir in shredded coconut for texture and tropical flavor.
- **Serve:** Transfer to a fondue pot. Keep warm and serve with assorted dippers.



*Tropical, creamy, and made for sharing — like a beach party in a fondue pot.*

## Bacon & Maple Cheddar Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup whole milk</li><li>• 2 tsp cornstarch</li><li>• 8 oz sharp white cheddar, shredded</li><li>• 2 oz cream cheese</li><li>• 3 slices cooked bacon, finely chopped</li><li>• 1½ tbsp pure maple syrup</li><li>• ½ tsp Dijon mustard</li><li>• Pinch of black pepper</li></ul>	<ul style="list-style-type: none"><li>• Calories: 340 kcal</li><li>• Protein: 14 g</li><li>• Fat: 25 g</li><li>• Carbohydrates: 10 g</li><li>• Sugars: 5 g</li><li>• Cholesterol: 65 mg</li><li>• Sodium: 390 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Soft pretzel bites</li><li>• Apple slices</li><li>• Roasted potatoes</li><li>• Bread cubes</li><li>• Cooked sausage bites</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Prep Base:** Whisk cornstarch into milk in a saucepan over medium heat. Heat until it begins to thicken, 2–3 minutes.
- **Melt Cheese:** Lower heat. Stir in cheddar and cream cheese gradually until fully melted and smooth.
- **Flavor It:** Mix in chopped bacon, maple syrup, Dijon, and pepper. Stir until well combined.
- **Serve:** Pour into a warm fondue pot. Stir occasionally while serving with dippers.



*Sweet, smoky, and irresistibly creamy — built for dipping and laughter.*

## Sun-Dried Tomato & Basil Cheese Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 1 cup dry white wine</li> <li>• 2 tsp cornstarch</li> <li>• 8 oz shredded Gruyère cheese</li> <li>• 4 oz shredded mozzarella cheese</li> <li>• 1/3 cup finely chopped sun-dried tomatoes (oil-packed, drained)</li> <li>• 1 tbsp chopped fresh basil</li> <li>• 1 clove garlic, minced</li> <li>• 1/4 tsp salt</li> <li>• Pinch of black pepper</li> </ul> <p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Crusty bread cubes</li> <li>• Cherry tomatoes</li> <li>• Steamed broccoli</li> <li>• Grilled chicken chunks</li> <li>• Artichoke hearts</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 295 kcal</li> <li>• Protein: 15 g</li> <li>• Fat: 21 g</li> <li>• Carbohydrates: 6 g</li> <li>• Sugars: 2 g</li> <li>• Cholesterol: 60 mg</li> <li>• Sodium: 370 mg</li> </ul> <p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; margin: 10px auto; width: 80%;"></div>

### Instructions

- **Wine Base:** In a saucepan over medium heat, combine wine and garlic. Heat until steaming, not boiling.
- **Thicken:** Dissolve cornstarch in 1 tbsp water; stir into wine.
- **Melt Cheese:** Lower heat, gradually add Gruyère and mozzarella, stirring until fully melted and smooth.
- **Add Flavor:** Mix in sun-dried tomatoes, basil, salt, and pepper. Stir to combine and heat through.
- **Serve:** Pour into a fondue pot over low heat. Stir occasionally. Enjoy with dippers.



*Fresh basil and tangy sun-dried tomatoes bring bold Mediterranean flair to every shared bite.*

## Espresso & Mascarpone Cheese Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• ¾ cup heavy cream</li><li>• 1 tsp instant espresso powder</li><li>• 6 oz white chocolate, chopped</li><li>• ½ cup mascarpone cheese</li><li>• 1 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 330 kcal</li><li>• Protein: 4 g</li><li>• Fat: 26 g</li><li>• Carbohydrates: 22 g</li><li>• Sugars: 19 g</li><li>• Cholesterol: 55 mg</li><li>• Sodium: 55 mg</li></ul>
<p><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Ladyfingers</li><li>• Chocolate biscotti</li><li>• Strawberries</li><li>• Banana slices</li><li>• Marshmallows</li></ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Heat Cream:** In a saucepan over medium heat, warm the cream until it begins to steam.
- **Add Espresso:** Stir in espresso powder until fully dissolved.
- **Melt Chocolate:** Reduce heat to low; add white chocolate. Stir until smooth and melted.
- **Add Mascarpone:** Whisk in mascarpone cheese until fully blended and creamy.
- **Flavor It:** Stir in vanilla and salt. Mix until smooth.
- **Serve:** Transfer to a fondue pot over low heat. Stir occasionally. Serve with dippers.



*Rich, creamy, and laced with coffee — perfect for dipping and lingering with friends.*

## Blackberry & Dark Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• ¾ cup heavy cream</li><li>• 1 cup fresh blackberries</li><li>• 1 tbsp honey (optional, for sweetness)</li><li>• 6 oz dark chocolate (60–70%), chopped</li><li>• 1 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 290 kcal</li><li>• Protein: 3 g</li><li>• Fat: 22 g</li><li>• Carbohydrates: 21 g</li><li>• Sugars: 17 g</li><li>• Cholesterol: 40 mg</li><li>• Sodium: 40 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Pound cake cubes</li><li>• Strawberries</li><li>• Pretzels</li><li>• Marshmallows</li><li>• Biscotti</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Simmer Blackberries:** In a saucepan, heat cream and blackberries over medium heat until berries soften (4–5 min). Mash slightly.
- **Strain:** Strain mixture through a fine sieve to remove seeds for a smoother fondue.
- **Melt Chocolate:** Return liquid to pan, reduce heat to low, and add dark chocolate. Stir until melted and smooth.
- **Finish:** Stir in honey (if using), vanilla, and salt. Mix well.
- **Serve:** Pour into a fondue pot. Keep warm and serve with your choice of dippers.



*A velvety blend of rich dark chocolate and juicy blackberries—perfect for sharing and dipping.*

## Mango Coconut White Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• ¾ cup canned coconut milk (full-fat)</li><li>• ½ cup mango purée (fresh or canned)</li><li>• 1 tbsp honey or maple syrup (optional)</li><li>• 8 oz white chocolate, finely chopped</li><li>• ½ tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 310 kcal</li><li>• Protein: 3 g</li><li>• Fat: 21 g</li><li>• Carbohydrates: 29 g</li><li>• Sugars: 25 g</li><li>• Cholesterol: 10 mg</li><li>• Sodium: 30 mg</li></ul>
<p data-bbox="444 678 565 709" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Pineapple chunks</li><li>• Strawberries</li><li>• Angel food cake cubes</li><li>• Coconut macaroons</li><li>• Dried mango slices</li></ul>	<p data-bbox="873 789 961 821" style="text-align: center;"><b>Notes</b></p> <div data-bbox="813 831 1321 1125" style="border: 1px solid black; border-radius: 15px; height: 140px; margin: 10px auto;"></div>

### Instructions

- **Heat Coconut Milk:** In a saucepan over medium heat, warm coconut milk and mango purée until hot but not boiling (3–4 min).
- **Sweeten (Optional):** Stir in honey or maple syrup if a sweeter fondue is desired.
- **Melt Chocolate:** Reduce heat to low. Add white chocolate and stir constantly until smooth and melted.
- **Finish:** Stir in vanilla and a pinch of salt. Mix until fully incorporated.
- **Serve:** Pour into a fondue pot and keep warm. Serve with your choice of dippers.



*Tropical, creamy, and vibrant—perfect for sharing under palm trees or string lights.*

## Cranberry Orange White Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• ¾ cup heavy cream</li><li>• ½ cup cranberry juice (100% juice)</li><li>• Zest of 1 orange</li><li>• 1 tbsp orange liqueur (optional)</li><li>• 8 oz white chocolate, finely chopped</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 295 kcal</li><li>• Protein: 3 g</li><li>• Fat: 21 g</li><li>• Carbohydrates: 26 g</li><li>• Sugars: 23 g</li><li>• Cholesterol: 35 mg</li><li>• Sodium: 25 mg</li></ul>
<p><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Pound cake cubes</li><li>• Mandarin orange segments</li><li>• Fresh cranberries (lightly sugared)</li><li>• Biscotti</li><li>• Marshmallows</li></ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Heat Liquids:** In a saucepan over medium heat, combine heavy cream, cranberry juice, and orange zest. Heat until steaming but not boiling (3–4 min).
- **Add Chocolate:** Reduce heat to low. Add white chocolate and stir until completely melted and smooth.
- **Finish:** Stir in orange liqueur (if using) and a pinch of salt. Mix well.
- **Serve:** Pour into a fondue pot and keep warm. Serve with prepared dippers.



*Fruity and festive, this fondue brings a zesty twist to the cozy art of sharing.*

## Matcha White Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• ¾ cup heavy cream</li> <li>• 8 oz white chocolate, finely chopped</li> <li>• 1 tbsp matcha green tea powder (culinary grade)</li> <li>• ½ tsp vanilla extract</li> <li>• Pinch of salt</li> </ul> <p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Strawberries</li> <li>• Pineapple chunks</li> <li>• Mini cream puffs</li> <li>• Rice cakes</li> <li>• Biscotti</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 285 kcal</li> <li>• Protein: 3 g</li> <li>• Fat: 21 g</li> <li>• Carbohydrates: 24 g</li> <li>• Sugars: 21 g</li> <li>• Cholesterol: 35 mg</li> <li>• Sodium: 30 mg</li> </ul> <p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; margin: 10px auto; width: 80%;"></div>

### Instructions

- **Heat Cream:** In a saucepan, heat heavy cream over medium-low until steaming, not boiling (3–4 min).
- **Melt Chocolate:** Lower heat, add white chocolate, stir constantly until fully melted and smooth.
- **Add Matcha & Flavoring:** Whisk in matcha powder, vanilla, and salt until fully blended and silky.
- **Serve:** Transfer to fondue pot. Keep warm and serve with dippers.



*A fun fusion of creamy white chocolate and earthy matcha — perfect for sharing and dipping with friends.*

## Pumpkin Spice Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• ¾ cup heavy cream</li><li>• 6 oz semi-sweet chocolate, chopped</li><li>• ¼ cup canned pumpkin purée</li><li>• 2 tbsp brown sugar</li><li>• 1 tsp pumpkin pie spice</li><li>• ½ tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 275 kcal</li><li>• Protein: 3 g</li><li>• Fat: 18 g</li><li>• Carbohydrates: 27 g</li><li>• Sugars: 22 g</li><li>• Cholesterol: 35 mg</li><li>• Sodium: 45 mg</li></ul>
<h3>Dippers</h3> <ul style="list-style-type: none"><li>• Apple slices</li><li>• Marshmallows</li><li>• Ginger snaps</li><li>• Pound cake cubes</li><li>• Pretzels</li></ul>	<h3>Notes</h3> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Heat Cream & Pumpkin:** In a saucepan, combine cream, pumpkin purée, brown sugar, and pumpkin pie spice. Heat over medium until steaming (3–4 min).
- **Melt Chocolate:** Lower heat. Add chocolate, stirring until smooth and fully melted.
- **Finish:** Stir in vanilla and salt. Mix until glossy.
- **Serve:** Pour into fondue pot and keep warm. Enjoy with dippers.



*Rich, spiced, and festive—this fondue brings fall flavors to your table in the most dippable way.*

## ~ Poultry Fondue Recipes ~

### Lemon Herb Chicken Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups chicken broth</li><li>• 1 lemon, sliced</li><li>• 2 tbsp lemon juice</li><li>• 3 garlic cloves, smashed</li><li>• 1 tbsp olive oil</li><li>• 1 tsp dried thyme</li><li>• 1 tsp dried oregano</li><li>• ½ tsp rosemary</li><li>• Salt &amp; pepper to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 240 kcal</li><li>• Protein: 38 g</li><li>• Fat: 6 g</li><li>• Carbohydrates: 5 g</li><li>• Sugars: 1 g</li><li>• Cholesterol: 95 mg</li><li>• Sodium: 720 mg</li></ul>
<p data-bbox="435 982 558 1014" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• 1½ lbs boneless, skinless chicken breast, cubed</li><li>• Assorted dipping sauces (garlic aioli, mustard, yogurt herb dip)</li></ul>	<p data-bbox="852 909 943 940" style="text-align: center;"><b>Notes</b></p> <div data-bbox="821 953 1330 1220" style="border: 1px solid black; border-radius: 15px; height: 127px; width: 313px;"></div>

### Instructions

- In a fondue pot or saucepan, combine broth, lemon slices, lemon juice, garlic, olive oil, and herbs.
- Season with salt and pepper.
- Bring to a simmer over medium heat. Let simmer for 10 minutes to infuse flavor.
- Transfer pot to a fondue burner.
- Spear chicken cubes and cook in hot broth until done (about 2–3 minutes).
- Dip into your choice of sauce.



*Zesty, light, and fun—perfect for a healthy, interactive fondue night.*

# Smoky BBQ Chicken Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups low-sodium chicken broth</li><li>• ½ cup smoky BBQ sauce</li><li>• 1 tbsp Worcestershire sauce</li><li>• 1 tbsp apple cider vinegar</li><li>• 1 tsp smoked paprika</li><li>• ½ tsp chili powder</li><li>• 3 garlic cloves, smashed</li><li>• ½ onion, sliced</li><li>• Salt &amp; pepper to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 280 kcal</li><li>• Protein: 36 g</li><li>• Fat: 7 g</li><li>• Carbohydrates: 14 g</li><li>• Sugars: 8 g</li><li>• Cholesterol: 95 mg</li><li>• Sodium: 720 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• 1½ lbs boneless, skinless chicken breast or thigh, cut into bite-size pieces</li><li>• Optional dipping sauces: extra BBQ sauce, ranch, honey mustard</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

## Instructions

- **Make Fondue Base:** In a fondue pot or medium saucepan, combine broth, BBQ sauce, Worcestershire, vinegar, spices, garlic, and onion. Season with salt and pepper.
- **Simmer:** Bring to a simmer over medium heat. Let cook for 10 minutes to develop flavor.
- **Fondue Time:** Move the pot to a fondue burner. Let guests cook chicken pieces in the hot broth (about 2–3 minutes per piece). Dip into your favorite sauces.



*A bold and fun fondue for BBQ lovers—perfect for social meals and dipping variety!*

## Garlic Butter Turkey Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 1 cup unsalted butter</li> <li>• ¼ cup olive oil</li> <li>• 6 garlic cloves, minced</li> <li>• 1 tbsp fresh thyme leaves</li> <li>• 1 tbsp fresh rosemary, finely chopped</li> <li>• ½ tsp crushed red pepper flakes (optional)</li> <li>• 1½ lbs turkey breast, cut into 1-inch cubes</li> <li>• Salt and black pepper, to taste</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 420 kcal</li> <li>• Protein: 34 g</li> <li>• Fat: 30 g</li> <li>• Carbohydrates: 1 g</li> <li>• Sugars: 0 g</li> <li>• Cholesterol: 110 mg</li> <li>• Sodium: 180 mg</li> </ul>
<b>Dippers</b>	<b>Notes</b>
<ul style="list-style-type: none"> <li>• Garlic aioli</li> <li>• Cranberry mustard</li> <li>• Herbed yogurt sauce</li> </ul>	<div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Make Garlic Butter Base:** In a fondue pot or saucepan, melt butter with olive oil over medium heat.  
Add garlic, herbs, and red pepper flakes. Cook 2–3 min until fragrant.
- **Heat & Serve:** Transfer to a fondue burner. Keep warm at a gentle simmer, not boiling.
- **Cook Turkey:** Season turkey pieces with salt and pepper.  
Guests skewer and cook turkey cubes in the hot garlic butter (2–4 min each).



*Rich, savory, and perfect for dipping—an interactive holiday-inspired fondue for any season.*

## Honey Sriracha Chicken Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 4 cups low-sodium chicken broth</li> <li>• ¼ cup honey</li> <li>• 3 tbsp sriracha sauce</li> <li>• 1 tbsp soy sauce</li> <li>• 1 tbsp rice vinegar</li> <li>• 2 garlic cloves, minced</li> <li>• 1 tsp grated fresh ginger</li> <li>• 1½ lbs boneless chicken breast, cut into 1-inch cubes</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 300 kcal</li> <li>• Protein: 36 g</li> <li>• Fat: 4 g</li> <li>• Carbohydrates: 20 g</li> <li>• Sugars: 15 g</li> <li>• Cholesterol: 90 mg</li> <li>• Sodium: 580 mg</li> </ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Ranch, garlic-lime mayo, sesame yogurt</li> </ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Prepare Broth:** In a fondue pot or saucepan, combine chicken broth, honey, sriracha, soy sauce, vinegar, garlic, and ginger. Bring to a simmer over medium heat.
- **Set Up Fondue Pot:** Transfer to a fondue burner and keep at a gentle simmer.
- **Cook Chicken:** Guests skewer chicken cubes and cook in the hot broth (3–5 min until fully cooked).



*Sweet heat and savory depth in every bite—perfect for dipping and sharing.*

## Zesty Lime & Cilantro Chicken Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 4 cups low-sodium chicken broth</li> <li>• ½ cup fresh lime juice (about 4 limes)</li> <li>• 1 tbsp lime zest</li> <li>• 2 garlic cloves, minced</li> <li>• ½ cup chopped fresh cilantro (plus extra for garnish)</li> <li>• 1 tsp ground cumin</li> <li>• 1 tsp chili flakes (optional)</li> <li>• 1½ lbs boneless skinless chicken breast, cubed (1-inch pieces)</li> </ul> <p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Avocado crema</li> <li>• Chipotle mayo</li> <li>• Cilantro-lime yogurt</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 265 kcal</li> <li>• Protein: 36 g</li> <li>• Fat: 4 g</li> <li>• Carbohydrates: 13 g</li> <li>• Sugars: 2 g</li> <li>• Cholesterol: 85 mg</li> <li>• Sodium: 540 mg</li> </ul> <p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; margin-top: 10px;"></div>

### Instructions

- **Prepare Broth:** In a saucepan or fondue pot, combine chicken broth, lime juice, zest, garlic, cumin, chili flakes, and cilantro.
- **Simmer:** Bring to a simmer over medium heat, then transfer to a fondue pot and keep it gently simmering.
- **Cook Chicken:** Guests spear chicken cubes with fondue forks and cook in the broth for 3–5 minutes, until fully cooked.
- **Serve:** Garnish with fresh cilantro. Serve with dipping sauces and optional lime wedges.



*Bright, citrusy, and herb-packed—perfect for dipping, sharing, and celebrating together.*

## Hoisin Ginger Duck Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups low-sodium chicken broth</li><li>• ½ cup hoisin sauce</li><li>• 2 tbsp soy sauce</li><li>• 1 tbsp rice vinegar</li><li>• 1 tbsp fresh ginger, grated</li><li>• 2 garlic cloves, minced</li><li>• 1 tbsp sesame oil</li><li>• 1½ lbs duck breast, skin removed, cubed (1-inch pieces)</li><li>• 2 scallions, thinly sliced (for garnish)</li></ul>	<ul style="list-style-type: none"><li>• Calories: 340 kcal</li><li>• Protein: 34 g</li><li>• Fat: 15 g</li><li>• Carbohydrates: 14 g</li><li>• Sugars: 9 g</li><li>• Cholesterol: 120 mg</li><li>• Sodium: 740 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Plum sauce, spicy sesame sauce, garlic-soy dip</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Make Broth:** In a saucepan or fondue pot, mix broth, hoisin sauce, soy sauce, rice vinegar, ginger, garlic, and sesame oil.
- **Simmer:** Bring to a low simmer over medium heat. Transfer to a fondue pot and keep simmering gently.
- **Cook Duck:** Guests spear duck cubes and cook in the hot broth for 3–4 minutes or until fully cooked.
- **Serve:** Garnish with scallions. Pair with dipping sauces and steamed rice or noodles on the side.



*Sweet, savory, and bold—perfect for a flavorful shared fondue night.*

## Orange Glazed Chicken Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups chicken broth</li><li>• ¾ cup orange juice (fresh preferred)</li><li>• 2 tbsp orange marmalade</li><li>• 1 tbsp soy sauce</li><li>• 1 tbsp rice vinegar</li><li>• 1 garlic clove, minced</li><li>• 1 tsp fresh ginger, grated</li><li>• 1 lb chicken breast, cut into 1-inch cubes</li><li>• Optional garnish: orange zest, chopped green onions</li></ul>	<ul style="list-style-type: none"><li>• Calories: 280 kcal</li><li>• Protein: 32 g</li><li>• Fat: 6 g</li><li>• Carbohydrates: 20 g</li><li>• Sugars: 12 g</li><li>• Cholesterol: 85 mg</li><li>• Sodium: 690 mg</li></ul>
<p data-bbox="435 877 558 909" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Sweet chili sauce, honey mustard, orange-sesame dip</li></ul>	<p data-bbox="852 772 943 804" style="text-align: center;"><b>Notes</b></p> <div data-bbox="818 808 1328 1075" style="border: 1px solid black; border-radius: 15px; height: 127px; width: 314px;"></div>

### Instructions

- **Prepare Broth:** In a saucepan or fondue pot, combine chicken broth, orange juice, marmalade, soy sauce, vinegar, garlic, and ginger.
- **Simmer:** Bring to a simmer over medium heat. Transfer to a fondue pot and maintain gentle heat.
- **Cook Chicken:** Guests spear chicken pieces and cook in the hot broth for 4–5 minutes or until done.
- **Serve:** Garnish with zest or green onions. Serve with dipping sauces and optional rice or steamed veggies.



*Bright, citrusy, and interactive—perfect for a zesty fondue experience.*

## Italian Balsamic Chicken Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups low-sodium chicken broth</li><li>• ¼ cup balsamic vinegar</li><li>• 2 tbsp olive oil</li><li>• 2 garlic cloves, minced</li><li>• 1 tsp dried Italian herbs</li><li>• 1 sprig fresh rosemary (optional)</li><li>• 1 lb chicken breast, cut into 1-inch cubes</li><li>• Optional garnish: grated Parmesan, chopped parsley</li></ul>	<ul style="list-style-type: none"><li>• Calories: 270 kcal</li><li>• Protein: 31 g</li><li>• Fat: 11 g</li><li>• Carbohydrates: 6 g</li><li>• Sugars: 2 g</li><li>• Cholesterol: 80 mg</li><li>• Sodium: 600 mg</li></ul>
<p><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Pesto aioli, sun-dried tomato mayo, balsamic glaze</li></ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Make Broth Base:** Combine chicken broth, balsamic vinegar, olive oil, garlic, herbs, and rosemary in a saucepan or fondue pot.
- **Heat:** Bring to a simmer on the stove. Transfer to a fondue burner, keeping it hot but not boiling.
- **Cook Chicken:** Guests spear chicken pieces and cook in the hot broth for 4–5 minutes until fully cooked.
- **Serve:** Sprinkle cooked chicken with Parmesan or herbs. Pair with dipping sauces and serve with crusty bread or roasted veggies.



*IT Rich, herbaceous, and elegant—perfect for an Italian-themed fondue night.*

## Sweet & Sour Chicken Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 4 cups chicken broth</li><li>• 1/2 cup pineapple juice</li><li>• 1/3 cup rice vinegar</li><li>• 1/4 cup brown sugar</li><li>• 2 tbsp ketchup</li><li>• 1 tbsp soy sauce</li><li>• 1 tbsp cornstarch mixed with 2 tbsp cold water</li><li>• 1 lb boneless skinless chicken breast, cubed (1-inch)</li></ul>	<ul style="list-style-type: none"><li>• Calories: 270 kcal</li><li>• Protein: 30 g</li><li>• Fat: 3 g</li><li>• Carbohydrates: 26 g</li><li>• Sugars: 21 g</li><li>• Cholesterol: 75 mg</li><li>• Sodium: 720 mg</li></ul>
<p data-bbox="435 856 558 890"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Red pepper flakes, chopped scallions, dipping sauces (sweet chili, hoisin, garlic mayo)</li></ul>	<p data-bbox="854 772 943 806"><b>Notes</b></p> <div data-bbox="812 814 1318 1075" style="border: 1px solid black; border-radius: 15px; height: 124px;"></div>

### Instructions

- **Make Broth:** In a saucepan or fondue pot, mix broth, pineapple juice, vinegar, brown sugar, ketchup, soy sauce.
- **Thicken Slightly:** Bring to simmer. Stir in cornstarch slurry. Simmer 2–3 min until slightly thickened.
- **Heat for Serving:** Transfer to fondue pot, keep at gentle simmer over burner.
- **Cook Chicken:** Guests skewer raw chicken and cook in the hot broth for 4–5 minutes or until fully cooked.
- **Serve & Enjoy:** Serve with optional sauces, steamed rice, or fresh veggies for dipping.

✧✧✧ *A sweet and tangy twist on classic chicken fondue—interactive, flavorful, and fun for everyone.*

## ~ Meat Fondue Recipes ~

### Spicy Cajun Beef Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 1 lb beef sirloin, cut into 1-inch cubes</li> <li>• 2 cups vegetable oil (for fondue pot)</li> <li>• 2 tsp Cajun seasoning</li> <li>• 1/2 tsp smoked paprika</li> <li>• 1/4 tsp cayenne pepper (optional)</li> <li>• Salt and black pepper to taste</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 390 kcal</li> <li>• Protein: 30 g</li> <li>• Fat: 28 g</li> <li>• Carbohydrates: 1 g</li> <li>• Sugars: 0 g</li> <li>• Cholesterol: 85 mg</li> <li>• Sodium: 480 mg</li> </ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Remoulade</li> <li>• Ranch</li> <li>• Spicy aioli</li> <li>• Honey mustard</li> </ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Season Beef:** Toss beef cubes with Cajun seasoning, paprika, cayenne (if using), salt, and pepper. Set aside.
- **Heat Oil:** Pour oil into a fondue pot. Heat to 350°F (175°C), keeping it at a steady temp for cooking.
- **Cook at Table:** Each guest skewers a beef cube and cooks it in the hot oil for 1.5–2 minutes (medium), longer if desired.
- **Serve:** Pair with sauces, crusty bread, or sliced vegetables for a full experience.



*Bold, spicy, and interactive—perfect for beef lovers who enjoy a little heat at the table.*

## Rosemary & Garlic Lamb Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 lb lamb leg or loin, trimmed and cut into 1-inch cubes</li><li>• 2 cups canola or grapeseed oil (for cooking)</li><li>• 2 cloves garlic, minced</li><li>• 1 tbsp fresh rosemary, finely chopped</li><li>• 1/2 tsp salt</li><li>• 1/4 tsp black pepper</li></ul>	<ul style="list-style-type: none"><li>• Calories: 420 kcal</li><li>• Protein: 32 g</li><li>• Fat: 31 g</li><li>• Carbohydrates: 1 g</li><li>• Sugars: 0 g</li><li>• Cholesterol: 85 mg</li><li>• Sodium: 300 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Mint yogurt</li><li>• Garlic aioli</li><li>• Rosemary mustard</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Marinate Lamb:** In a bowl, toss lamb cubes with garlic, rosemary, salt, and pepper. Let sit at room temp while oil heats.
- **Heat Oil:** Pour oil into fondue pot. Heat to 350°F (175°C), maintaining steady heat for cooking.
- **Cook at Table:** Each guest spears lamb cubes and cooks in hot oil for 1.5–2 minutes (medium-rare) or to preference.
- **Serve:** Accompany with dips, roasted veggies, or warm pita bread.



*Fragrant and savory, this lamb fondue brings elegance and fun to the table with bold Mediterranean flavors.*

## Sweet & Smoky BBQ Pork Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 lb pork tenderloin, cut into 1-inch cubes</li><li>• 2 cups canola or peanut oil (for cooking)</li><li>• 1/2 tsp smoked paprika</li><li>• 1/4 tsp ground cumin</li><li>• 1/2 tsp salt</li><li>• 1/4 tsp black pepper</li></ul>	<ul style="list-style-type: none"><li>• Calories: 410 kcal</li><li>• Protein: 33 g</li><li>• Fat: 30 g</li><li>• Carbohydrates: 1 g</li><li>• Sugars: 0 g</li><li>• Cholesterol: 85 mg</li><li>• Sodium: 370 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Smoky BBQ sauce</li><li>• Honey mustard</li><li>• Chipotle mayo</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Season Pork:** Toss pork cubes with paprika, cumin, salt, and pepper.
- **Heat Oil:** Add oil to fondue pot. Heat to 350°F (175°C), maintaining steady temp.
- **Cook:** Guests spear pork cubes and cook in oil for 2–3 minutes or until fully cooked.
- **Serve:** Pair with assorted BBQ dips, cornbread cubes, or grilled veggies.



*Interactive, bold, and flavorful—perfect for BBQ lovers to dip, cook, and share around the table.*

## Italian Sausage & Mozzarella Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1/2 lb mild Italian sausage, casings removed</li><li>• 1 tbsp olive oil</li><li>• 1 clove garlic, minced</li><li>• 1 cup whole milk</li><li>• 1/2 cup heavy cream</li><li>• 1 tbsp cornstarch</li><li>• 1 tbsp water</li><li>• 2 cups shredded mozzarella cheese</li><li>• 1/2 cup grated Parmesan</li><li>• 1/4 tsp crushed red pepper flakes (optional)</li><li>• 1/2 tsp dried oregano</li><li>• Salt and pepper to taste</li></ul>	<ul style="list-style-type: none"><li>• Calories: 470 kcal</li><li>• Protein: 25 g</li><li>• Fat: 36 g</li><li>• Carbohydrates: 8 g</li><li>• Sugars: 3 g</li><li>• Cholesterol: 95 mg</li><li>• Sodium: 650 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Bread cubes, cherry tomatoes, bell pepper strips, breadsticks</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Cook Sausage:** Heat olive oil in skillet. Add sausage and garlic. Cook until browned. Drain fat.
- **Warm Milk & Cream:** In fondue pot or saucepan, heat milk and cream until steaming, not boiling.
- **Thicken:** Mix cornstarch with water. Stir into milk. Simmer 1–2 min until slightly thickened.
- **Add Cheese:** Gradually stir in mozzarella and Parmesan until melted and smooth.
- **Season:** Add oregano, red pepper flakes, salt, and pepper. Stir in cooked sausage.
- **Serve:** Keep warm in fondue pot. Dip with bread, veggies, or breadsticks.



*A warm, cheesy, and hearty fondue that brings the flavor of Italy to your party platter.*

## Teriyaki Steakhouse Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 4 cups low-sodium beef broth</li> <li>• 1/2 cup teriyaki sauce</li> <li>• 2 tbsp soy sauce</li> <li>• 2 tbsp rice vinegar</li> <li>• 1 tbsp brown sugar</li> <li>• 2 garlic cloves, minced</li> <li>• 1 tsp fresh ginger, grated</li> <li>• 1/2 tsp sesame oil</li> <li>• 1 green onion, chopped (for garnish)</li> <li>• 1 lb sirloin steak, sliced into bite-sized strips</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 310 kcal</li> <li>• Protein: 33 g</li> <li>• Fat: 9 g</li> <li>• Carbohydrates: 18 g</li> <li>• Sugars: 7 g</li> <li>• Cholesterol: 80 mg</li> <li>• Sodium: 880 mg</li> </ul>
<p><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Mushrooms</li> <li>• Broccoli florets</li> <li>• Snow peas</li> <li>• Cooked rice cakes</li> <li>• Pineapple chunks</li> </ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Prepare Broth Base:** In a fondue pot, combine beef broth, teriyaki sauce, soy sauce, vinegar, brown sugar, garlic, ginger, and sesame oil.
- **Heat:** Bring to a gentle simmer over medium heat.
- **Cook Steak:** Use fondue forks to cook steak strips in hot broth to desired doneness (1–2 min per piece).
- **Serve:** Garnish with green onion. Dip steak and veggies; serve with optional cooked rice on the side.



*An interactive steakhouse experience with bold teriyaki flavor—fun to cook, flavorful to share.*

## Red Wine & Herb Lamb Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 3 cups beef broth</li><li>• 1 cup dry red wine (e.g., Cabernet Sauvignon)</li><li>• 1 tbsp balsamic vinegar</li><li>• 2 cloves garlic, minced</li><li>• 2 sprigs fresh rosemary</li><li>• 1 tsp dried thyme</li><li>• 1 bay leaf</li><li>• 1/2 tsp salt</li><li>• 1/4 tsp black pepper</li><li>• 1 lb boneless lamb leg or loin, cut into bite-sized cubes</li></ul>	<ul style="list-style-type: none"><li>• Calories: 350 kcal</li><li>• Protein: 30 g</li><li>• Fat: 16 g</li><li>• Carbohydrates: 9 g</li><li>• Sugars: 2 g</li><li>• Cholesterol: 90 mg</li><li>• Sodium: 620 mg</li></ul>
<p data-bbox="435 957 555 987" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Crusty bread</li><li>• Baby potatoes (pre-cooked)</li><li>• Roasted bell peppers</li><li>• Mushrooms</li></ul>	<p data-bbox="862 863 948 892" style="text-align: center;"><b>Notes</b></p> <div data-bbox="821 905 1330 1171" style="border: 1px solid black; border-radius: 15px; height: 127px; width: 313px;"></div>

### Instructions

- **Make Broth Base:** In a fondue pot, combine beef broth, red wine, balsamic vinegar, garlic, rosemary, thyme, bay leaf, salt, and pepper.
- **Simmer:** Bring mixture to a simmer over medium heat.
- **Cook Lamb:** Use fondue forks to cook lamb pieces in the hot broth, 2–3 minutes for medium doneness.
- **Serve:** Remove bay leaf and rosemary sprigs. Serve with assorted dippers and optional dipping sauces (e.g., mint yogurt, horseradish aioli).



*Elegant, herbaceous, and perfect for sharing—a rich red wine broth turns fondue into a full-flavored feast.*

## Mediterranean Lamb & Olive Fondue



Prep Time ~ 10 minutes



Cook Time ~ 15 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 3 cups chicken or beef broth</li> <li>• 1/2 cup dry white wine</li> <li>• 1/4 cup chopped Kalamata olives</li> <li>• 1 tbsp olive oil</li> <li>• 2 cloves garlic, minced</li> <li>• 1 tsp dried oregano</li> <li>• 1 tsp lemon zest</li> <li>• 1/2 tsp black pepper</li> <li>• 1/4 tsp red pepper flakes (optional)</li> <li>• 1 lb boneless lamb leg, cut into bite-sized cubes</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 340 kcal</li> <li>• Protein: 29 g</li> <li>• Fat: 17 g</li> <li>• Carbohydrates: 6 g</li> <li>• Sugars: 1 g</li> <li>• Cholesterol: 85 mg</li> <li>• Sodium: 670 mg</li> </ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Pita bread</li> <li>• Cherry tomatoes</li> <li>• Marinated artichoke hearts</li> <li>• Feta cubes</li> </ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Prepare Broth:** In a fondue pot, combine broth, wine, olives, olive oil, garlic, oregano, lemon zest, pepper, and red pepper flakes.
- **Heat:** Bring to a simmer over medium heat.
- **Cook Lamb:** Use fondue forks to cook lamb in hot broth, 2–3 minutes until desired doneness.
- **Serve:** Keep broth warm while guests dip lamb and accompaniments. Optional dips: tzatziki, hummus, tapenade.

✦✦✦ *A bright, herby experience with rich lamb and briny olives—perfect for lively, shared meals.*

## Beer & Mustard Bratwurst Fondue



Prep Time ~ 10 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 3 cups lager beer</li> <li>• 1/2 cup low-sodium beef broth</li> <li>• 2 tbsp whole grain mustard</li> <li>• 1 tbsp Dijon mustard</li> <li>• 1 small onion, finely chopped</li> <li>• 2 cloves garlic, minced</li> <li>• 1 tbsp olive oil</li> <li>• 1/2 tsp crushed caraway seeds (optional)</li> <li>• 1/4 tsp black pepper</li> <li>• 1 lb bratwurst sausages, cut into bite-sized pieces</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 380 kcal</li> <li>• Protein: 21 g</li> <li>• Fat: 26 g</li> <li>• Carbohydrates: 10 g</li> <li>• Sugars: 2 g</li> <li>• Cholesterol: 65 mg</li> <li>• Sodium: 790 mg</li> </ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Soft pretzel bites</li> <li>• Sauerkraut</li> <li>• Pickles</li> <li>• Rye bread cubes</li> <li>• Cheese cubes</li> </ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Sauté Base:** In the fondue pot, heat olive oil over medium. Sauté onion and garlic until soft (3–4 min).
- **Build Broth:** Add beer, beef broth, both mustards, caraway seeds, and pepper. Stir to combine.
- **Simmer:** Bring to a low simmer. Keep hot for cooking.
- **Cook Bratwurst:** Use fondue forks to dip and cook brat pieces in broth for 2–4 minutes until fully cooked.
- **Serve:** Maintain heat. Provide dippers and optional sauces like beer cheese or spicy mustard.



*A bold and hearty fondue with pub-style vibes, perfect for beer lovers and bratwurst fans alike.*

## Roasted Garlic & Thyme Pork Fondue



Prep Time ~ 15 minutes



Cook Time ~ 25 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 head garlic</li><li>• 1 tbsp olive oil</li><li>• 3 cups chicken broth</li><li>• 1/2 cup dry white wine</li><li>• 1 tbsp fresh thyme leaves (or 1 tsp dried)</li><li>• 1 tbsp soy sauce</li><li>• 1 bay leaf</li><li>• 1/4 tsp black pepper</li><li>• 1 lb pork tenderloin, cut into 1-inch cubes</li></ul>	<ul style="list-style-type: none"><li>• Calories: 310 kcal</li><li>• Protein: 32 g</li><li>• Fat: 12 g</li><li>• Carbohydrates: 8 g</li><li>• Sugars: 2 g</li><li>• Cholesterol: 85 mg</li><li>• Sodium: 540 mg</li></ul>
<p><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Crusty bread</li><li>• Roasted potatoes</li><li>• Mushrooms</li><li>• Steamed broccoli</li></ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Roast Garlic:** Slice off top of garlic head, drizzle with olive oil, wrap in foil. Roast at 400°F (200°C) for 30–35 min until soft. Squeeze out cloves and mash.
- **Make Broth:** In fondue pot, combine chicken broth, wine, mashed garlic, thyme, soy sauce, bay leaf, and pepper.
- **Simmer:** Bring to simmer over medium heat. Remove bay leaf.
- **Cook Pork:** Dip pork cubes into broth using fondue forks. Cook 2–3 min or until no longer pink inside.
- **Serve:** Keep broth simmering. Offer dippers and sauces like mustard or garlic aioli.



*A cozy, flavorful fondue that brings roasted richness and herby warmth to the table.*

## Hoisin BBQ Pork Fondue



Prep Time ~ 15 minutes



Cook Time ~ 20 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 3 cups chicken broth</li><li>• 1/2 cup hoisin sauce</li><li>• 2 tbsp soy sauce</li><li>• 1 tbsp rice vinegar</li><li>• 1 tbsp brown sugar</li><li>• 2 tsp sesame oil</li><li>• 2 cloves garlic, minced</li><li>• 1 tsp grated fresh ginger</li><li>• 1/2 tsp chili flakes (optional)</li><li>• 1 lb pork loin, cut into 1-inch cubes</li></ul>	<ul style="list-style-type: none"><li>• Calories: 330 kcal</li><li>• Protein: 29 g</li><li>• Fat: 13 g</li><li>• Carbohydrates: 20 g</li><li>• Sugars: 11 g</li><li>• Cholesterol: 75 mg</li><li>• Sodium: 950 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Sliced scallions</li><li>• Steamed baby bok choy</li><li>• Pineapple chunks</li><li>• Sesame noodles</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Prepare Broth:** In fondue pot, combine broth, hoisin sauce, soy sauce, vinegar, sugar, sesame oil, garlic, ginger, and chili flakes.
- **Simmer:** Bring to a gentle simmer over medium heat, stirring to combine flavors.
- **Cook Pork:** Skewer pork cubes. Dip into broth and cook 2–3 minutes or until fully cooked.
- **Serve:** Keep broth hot. Offer dipping sauces like spicy mayo or sweet chili. Enjoy with your favorite dippers.



*A bold, interactive dish with sweet, tangy, and smoky notes that brings everyone to the table.*

## ~ Dessert Fondues ~

### Classic Strawberry & Dark Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup heavy cream</li><li>• 8 oz (about 1 1/3 cups) dark chocolate, chopped (60–70% cocoa)</li><li>• 1 tbsp unsalted butter</li><li>• 1 tsp pure vanilla extract</li><li>• 2 cups fresh strawberries, rinsed and dried</li></ul>	<ul style="list-style-type: none"><li>• Calories: 330 kcal</li><li>• Protein: 3 g</li><li>• Fat: 25 g</li><li>• Carbohydrates: 25 g</li><li>• Sugars: 20 g</li><li>• Cholesterol: 45 mg</li><li>• Sodium: 15 mg</li></ul>
<p><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Banana slices</li><li>• Marshmallows</li><li>• Pound cake cubes</li></ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Heat Cream:** In a saucepan or fondue pot, heat heavy cream over medium heat until just beginning to simmer.
- **Add Chocolate:** Remove from heat. Stir in chopped dark chocolate and butter until smooth and glossy.
- **Flavor:** Stir in vanilla extract.
- **Serve:** Transfer to fondue pot or heat-safe bowl. Keep warm. Dip strawberries and enjoy.



*A timeless fondue perfect for sharing, dipping, and lingering at the table together.*

# Caramel Apple Pie Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup heavy cream</li><li>• 1 cup packed light brown sugar</li><li>• 4 tbsp unsalted butter</li><li>• 1/4 cup light corn syrup</li><li>• 1/2 tsp ground cinnamon</li><li>• 1/4 tsp ground nutmeg</li><li>• 1/2 tsp pure vanilla extract</li><li>• Pinch of salt</li><li>• 1 1/2 cups peeled, diced apples (about 2 medium apples)</li></ul>	<ul style="list-style-type: none"><li>• Calories: 370 kcal</li><li>• Protein: 2 g</li><li>• Fat: 22 g</li><li>• Carbohydrates: 42 g</li><li>• Sugars: 35 g</li><li>• Cholesterol: 55 mg</li><li>• Sodium: 65 mg</li></ul>
<p data-bbox="435 919 558 953" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Apple slices</li><li>• Pound cake cubes</li><li>• Cinnamon graham crackers</li></ul>	<p data-bbox="852 814 943 848" style="text-align: center;"><b>Notes</b></p> <div data-bbox="820 856 1328 1123" style="border: 1px solid black; border-radius: 15px; height: 127px; width: 313px;"></div>

## Instructions

- **Cook Caramel Base:** In a medium saucepan, combine heavy cream, brown sugar, butter, corn syrup, cinnamon, nutmeg, and salt. Stir constantly over medium heat until mixture starts to bubble, about 5–6 min.
- **Simmer:** Lower heat and simmer for 3–4 min, stirring often, until thickened slightly.
- **Add Apples & Vanilla:** Stir in diced apples and vanilla. Cook for 2–3 min more, until apples soften slightly but stay intact.
- **Serve:** Pour into a fondue pot. Keep warm. Dip and enjoy with fruit and sweets.



*Tastes like warm apple pie in every dip — sweet, cozy, and perfect for sharing.*

## White Chocolate Macadamia Nut Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup heavy cream</li><li>• 12 oz white chocolate chips or chopped white chocolate</li><li>• 1/2 tsp vanilla extract</li><li>• 1/3 cup finely chopped roasted macadamia nuts</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 430 kcal</li><li>• Protein: 4 g</li><li>• Fat: 31 g</li><li>• Carbohydrates: 35 g</li><li>• Sugars: 30 g</li><li>• Cholesterol: 40 mg</li><li>• Sodium: 60 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Strawberries</li><li>• Banana slices</li><li>• Shortbread cookies</li><li>• Marshmallows</li><li>• Pound cake cubes</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Heat Cream:** In a medium saucepan over medium heat, warm heavy cream until it begins to simmer (not boil), about 3–4 min.
- **Add Chocolate:** Lower heat to medium-low. Add white chocolate and stir constantly until smooth and fully melted, 2–3 min.
- **Flavor & Texture:** Stir in vanilla extract, salt, and chopped macadamia nuts. Mix well.
- **Serve:** Transfer to a fondue pot and keep warm. Serve with assorted dippers.



*A luxurious dip with creamy sweetness and nutty crunch — perfect for cozy gatherings or elegant celebrations.*

## Cookies & Cream Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup heavy cream</li><li>• 8 oz semisweet or milk chocolate, chopped</li><li>• 1/2 tsp vanilla extract</li><li>• 1/2 cup crushed chocolate sandwich cookies (e.g., Oreos)</li></ul>	<ul style="list-style-type: none"><li>• Calories: 410 kcal</li><li>• Protein: 4 g</li><li>• Fat: 30 g</li><li>• Carbohydrates: 34 g</li><li>• Sugars: 26 g</li><li>• Cholesterol: 45 mg</li><li>• Sodium: 100 mg</li></ul>
<p data-bbox="435 676 558 709" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Brownie bites</li><li>• Marshmallows</li><li>• Strawberries</li><li>• Pretzels</li><li>• Graham crackers</li></ul>	<p data-bbox="854 814 941 848" style="text-align: center;"><b>Notes</b></p> <div data-bbox="815 861 1325 1129" style="border: 1px solid black; border-radius: 15px; height: 128px; width: 314px;"></div>

### Instructions

- **Heat Cream:** In a saucepan over medium heat, bring heavy cream to a simmer, 3–4 min.
- **Add Chocolate:** Lower heat to medium-low. Add chopped chocolate and stir until melted and smooth, about 2–3 min.
- **Flavor & Texture:** Stir in vanilla extract and crushed cookies. Mix gently to distribute cookies without over-melting them.
- **Serve:** Pour into a fondue pot and keep warm. Serve immediately with dippers.



*A playful, creamy chocolate dip with crunchy cookie goodness—made for dipping and sharing at fun-filled gatherings.*

## Churro Cinnamon Sugar Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup heavy cream</li><li>• 6 oz white chocolate, chopped</li><li>• 2 tbsp light brown sugar</li><li>• 1 tsp ground cinnamon</li><li>• 1/4 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 350 kcal</li><li>• Protein: 3 g</li><li>• Fat: 26 g</li><li>• Carbohydrates: 28 g</li><li>• Sugars: 24 g</li><li>• Cholesterol: 50 mg</li><li>• Sodium: 60 mg</li></ul>
<p><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Churro bites</li><li>• Apple slices</li><li>• Donut holes</li><li>• Pound cake cubes</li></ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Simmer Cream:** In a saucepan over medium heat, bring heavy cream to a light simmer, 3–4 min.
- **Add Chocolate:** Reduce heat to low. Stir in white chocolate until melted and smooth, 2–3 min.
- **Flavor:** Stir in brown sugar, cinnamon, vanilla, and salt. Mix until fully combined and velvety.
- **Serve:** Transfer to a fondue pot and keep warm. Dip churro-style treats and enjoy.

❖❖❖ *Warm, spiced, and perfect for dunking churro bites—this fondue brings cozy fairground vibes straight to the table.*

# Raspberry Champagne Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1/2 cup champagne (or sparkling wine)</li><li>• 1/4 cup raspberry preserves</li><li>• 6 oz dark chocolate (60–70%), chopped</li><li>• 2 tbsp heavy cream</li><li>• 1/2 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 290 kcal</li><li>• Protein: 2 g</li><li>• Fat: 18 g</li><li>• Carbohydrates: 28 g</li><li>• Sugars: 22 g</li><li>• Cholesterol: 15 mg</li><li>• Sodium: 25 mg</li></ul>
<p data-bbox="435 718 558 751" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Fresh raspberries</li><li>• Strawberries</li><li>• Brownie bites</li><li>• Pound cake</li><li>• Marshmallows</li></ul>	<p data-bbox="850 814 941 848" style="text-align: center;"><b>Notes</b></p> <div data-bbox="818 856 1325 1125" style="border: 1px solid black; border-radius: 15px; height: 128px; margin: 10px 0;"></div>

## Instructions

- **Heat Base:** In a saucepan over medium heat, combine champagne and raspberry preserves. Stir and simmer for 3–4 min.
- **Add Chocolate:** Lower heat. Add chopped dark chocolate and heavy cream. Stir until fully melted and smooth, 3–5 min.
- **Finish Flavoring:** Stir in vanilla and salt. Mix well.
- **Serve:** Pour into a warm fondue pot. Dip, swirl, and enjoy with fruit or treats.



*Elegant, rich, and just the right hint of sparkle—perfect for romantic evenings or festive celebrations.*

## Mocha Java Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1/2 cup strong brewed espresso or coffee</li><li>• 6 oz semi-sweet chocolate, chopped</li><li>• 2 oz milk chocolate, chopped</li><li>• 1/4 cup heavy cream</li><li>• 1 tbsp coffee liqueur (optional)</li><li>• 1/2 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 310 kcal</li><li>• Protein: 3 g</li><li>• Fat: 20 g</li><li>• Carbohydrates: 32 g</li><li>• Sugars: 24 g</li><li>• Cholesterol: 25 mg</li><li>• Sodium: 35 mg</li></ul>
<p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Biscotti</li><li>• Marshmallows</li><li>• Ladyfingers</li><li>• Banana slices</li></ul>	<p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Heat Coffee & Cream:** In a saucepan over medium heat, combine brewed espresso and heavy cream. Heat until just steaming.
- **Add Chocolate:** Lower heat, add both chocolates. Stir gently until melted and smooth, 3–5 min.
- **Flavor It:** Stir in vanilla, coffee liqueur (if using), and salt. Blend well.
- **Serve Warm:** Transfer to a fondue pot. Keep warm and serve with your favorite dippers.



*Bold, rich, and smooth—this mocha chocolate fondue brings coffee lovers together around a shared sweet experience.*

## Marshmallow Fluff & Chocolate Swirl Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup marshmallow fluff</li><li>• 1/2 cup heavy cream</li><li>• 4 oz semi-sweet chocolate, chopped</li><li>• 1 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 285 kcal</li><li>• Protein: 2 g</li><li>• Fat: 15 g</li><li>• Carbohydrates: 36 g</li><li>• Sugars: 30 g</li><li>• Cholesterol: 30 mg</li><li>• Sodium: 45 mg</li></ul>
<p><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Strawberries</li><li>• Graham crackers</li><li>• Pretzels</li><li>• Banana slices</li></ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Melt Chocolate:** In a small saucepan over low heat, melt the chocolate with 1/4 cup heavy cream, stirring until smooth. Set aside.
- **Heat Marshmallow Base:** In another pan, warm marshmallow fluff with the remaining 1/4 cup cream over low heat until smooth.
- **Add Flavor:** Stir vanilla and salt into the marshmallow mixture.
- **Swirl Together:** Pour the marshmallow mix into a fondue pot. Gently swirl in the melted chocolate using a spatula or knife—do not fully mix.
- **Serve Warm:** Keep warm and serve immediately with your favorite dippers.



*Creamy, gooey, swirled magic—this fondue is a crowd-pleaser that turns dessert into a shared, nostalgic experience.*

## Tiramisu-Inspired Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1/2 cup heavy cream</li><li>• 1/2 cup mascarpone cheese</li><li>• 1 tbsp instant espresso powder</li><li>• 6 oz dark chocolate, chopped</li><li>• 1 tbsp coffee liqueur (e.g., Kahlúa, optional)</li><li>• 1 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 320 kcal</li><li>• Protein: 3 g</li><li>• Fat: 24 g</li><li>• Carbohydrates: 22 g</li><li>• Sugars: 18 g</li><li>• Cholesterol: 40 mg</li><li>• Sodium: 50 mg</li></ul>
<p data-bbox="435 808 558 842" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Ladyfingers</li><li>• Strawberries</li><li>• Banana slices</li><li>• Pound cake cubes</li></ul>	<p data-bbox="852 808 943 842" style="text-align: center;"><b>Notes</b></p> <div data-bbox="808 863 1317 1129" style="border: 1px solid black; border-radius: 15px; height: 127px; width: 313px;"></div>

### Instructions

- **Heat Cream:** In a saucepan over low heat, warm the cream until steaming (not boiling).
- **Add Espresso & Mascarpone:** Whisk in espresso powder and mascarpone until fully melted and smooth.
- **Melt Chocolate:** Add chopped chocolate and stir constantly until fully melted and combined.
- **Add Flavor:** Stir in vanilla, salt, and coffee liqueur (if using). Mix until smooth.
- **Serve Warm:** Transfer to a fondue pot and keep warm. Serve with dippers.



*A rich and creamy fondue capturing the flavor of tiramisu—perfect for dipping, sharing, and indulging.*

## Blackberry Vanilla Bean Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 1 1/2 cups fresh or frozen blackberries</li> <li>• 1/4 cup granulated sugar</li> <li>• 1/2 cup heavy cream</li> <li>• 1 tsp cornstarch (optional, for thickening)</li> <li>• 1/2 vanilla bean, seeds scraped (or 1 tsp vanilla bean paste)</li> <li>• 1 tsp lemon juice</li> </ul> <p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Pound cake</li> <li>• Vanilla wafers</li> <li>• Marshmallows</li> <li>• Apple slices</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 165 kcal</li> <li>• Protein: 1 g</li> <li>• Fat: 9 g</li> <li>• Carbohydrates: 21 g</li> <li>• Sugars: 18 g</li> <li>• Cholesterol: 30 mg</li> <li>• Sodium: 10 mg</li> </ul> <p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- **Cook Berries:** In a small saucepan, combine blackberries, sugar, and lemon juice. Cook over medium heat until berries break down, about 5 minutes.
- **Strain Seeds (Optional):** Strain through a fine mesh sieve to remove seeds if a smoother texture is desired. Return liquid to the pan.
- **Add Cream & Vanilla:** Stir in heavy cream and vanilla bean seeds. Simmer gently for 3–4 minutes.
- **Thicken (Optional):** If needed, mix cornstarch with 1 tbsp cold water and stir in. Cook 1–2 minutes until slightly thickened.
- **Serve Warm:** Transfer to fondue pot and keep warm for dipping.



*Smooth, tangy, and sweet with fragrant vanilla—a unique fondue that brings elegance and fruity brightness to your fondue night.*

## Coconut & Almond Joy Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup sweetened condensed milk</li><li>• 1 cup semi-sweet chocolate chips</li><li>• 1/4 cup coconut cream</li><li>• 1/4 tsp almond extract</li><li>• 1/3 cup shredded sweetened coconut</li><li>• 1/4 cup chopped roasted almonds</li></ul>	<ul style="list-style-type: none"><li>• Calories: 360 kcal</li><li>• Protein: 5 g</li><li>• Fat: 22 g</li><li>• Carbohydrates: 37 g</li><li>• Sugars: 31 g</li><li>• Cholesterol: 10 mg</li><li>• Sodium: 60 mg</li></ul>
<p data-bbox="435 718 558 751" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Pineapple chunks</li><li>• Banana slices</li><li>• Marshmallows</li><li>• Almond cookies</li></ul>	<p data-bbox="854 814 941 848" style="text-align: center;"><b>Notes</b></p> <div data-bbox="805 856 1315 1125" style="border: 1px solid black; border-radius: 15px; height: 128px; margin: 10px 0;"></div>

### Instructions

- In a saucepan, combine the sweetened condensed milk and chocolate chips over low heat. Stir continuously until fully melted and smooth (about 5–7 minutes).
- Add coconut cream and almond extract, stirring until fully combined and heated through.
- Transfer the mixture into a fondue pot and keep warm over low heat.
- Sprinkle shredded coconut and chopped almonds on top for extra texture.



*Enjoy the fun and interactive experience of dipping your favorite treats into this indulgent, tropical fondue!*

## Salted Pretzel & Caramel Fondue



Prep Time ~ 10 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"> <li>• 1 cup granulated sugar</li> <li>• 6 tbsp unsalted butter, cubed</li> <li>• 1/2 cup heavy cream</li> <li>• 1/4 tsp sea salt</li> <li>• 1/4 tsp vanilla extract</li> <li>• 1/4 cup crushed salted pretzels (plus extra for garnish)</li> </ul> <p style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"> <li>• Soft pretzel bites</li> <li>• Green apple slices</li> <li>• Marshmallows</li> <li>• Pound cake cubes</li> </ul>	<ul style="list-style-type: none"> <li>• Calories: 340 kcal</li> <li>• Protein: 1 g</li> <li>• Fat: 20 g</li> <li>• Carbohydrates: 40 g</li> <li>• Sugars: 36 g</li> <li>• Cholesterol: 55 mg</li> <li>• Sodium: 170 mg</li> </ul> <p style="text-align: center;"><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; margin-top: 10px;"></div>

### Instructions

- In a medium saucepan over medium heat, melt sugar, stirring constantly until fully liquefied and amber in color (5–7 minutes).
- Carefully add butter, stirring until melted and combined.
- Slowly pour in heavy cream, whisking continuously (mixture will bubble).
- Stir in salt and vanilla; reduce heat to low and simmer 1–2 minutes until smooth.
- Fold in crushed pretzels and transfer to fondue pot over low heat.
- Garnish with additional crushed pretzels. Keep warm for serving.



*Tip: For a thicker fondue, simmer a minute longer; for thinner, add 1–2 tbsp warm cream. Serve immediately and enjoy the sweet-salty contrast!*

## Red Wine & Dark Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup dry red wine (e.g., Cabernet Sauvignon)</li><li>• 8 oz dark chocolate (60–70% cocoa), chopped</li><li>• 2 tbsp heavy cream</li><li>• 1 tbsp unsalted butter</li><li>• 1 tbsp honey</li><li>• 1/2 tsp pure vanilla extract</li><li>• Pinch of sea salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 285 kcal</li><li>• Protein: 3 g</li><li>• Fat: 18 g</li><li>• Carbohydrates: 26 g</li><li>• Sugars: 20 g</li><li>• Cholesterol: 20 mg</li><li>• Sodium: 40 mg</li></ul>
<p data-bbox="435 844 558 877"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Strawberries</li><li>• Dried figs</li><li>• Cubed pound cake</li><li>• Orange slices</li><li>• Biscotti</li><li>• Marshmallows</li></ul>	<p data-bbox="862 865 948 898"><b>Notes</b></p> <div data-bbox="812 919 1318 1201" style="border: 1px solid black; border-radius: 15px; height: 134px; width: 312px;"></div>

### Instructions

- In a medium saucepan over medium heat, warm the red wine until just simmering.
- Reduce heat to low. Add chopped chocolate and stir until melted and smooth.
- Stir in heavy cream, butter, honey, vanilla, and sea salt. Mix until fully combined.
- Transfer to a fondue pot set over low heat. Stir occasionally.



*Tip: Choose a bold, fruity red wine for the richest flavor. Keeps warm and dippable for up to 1 hour.*

# Maple Pecan Pie Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1/2 cup pure maple syrup</li><li>• 1/2 cup heavy cream</li><li>• 1/2 cup light brown sugar, packed</li><li>• 1 tbsp unsalted butter</li><li>• 1 tsp vanilla extract</li><li>• 1/2 tsp ground cinnamon</li><li>• 1/4 tsp sea salt</li><li>• 1/2 cup finely chopped toasted pecans</li></ul>	<ul style="list-style-type: none"><li>• Calories: 310 kcal</li><li>• Protein: 2 g</li><li>• Fat: 20 g</li><li>• Carbohydrates: 34 g</li><li>• Sugars: 28 g</li><li>• Cholesterol: 30 mg</li><li>• Sodium: 90 mg</li></ul>
<p data-bbox="435 833 555 863"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Apple slices</li><li>• Banana chunks</li><li>• Pound cake cubes</li><li>• Pretzels</li><li>• Graham crackers</li><li>• Mini waffles</li></ul>	<p data-bbox="862 867 948 896"><b>Notes</b></p> <div data-bbox="820 919 1328 1199" style="border: 1px solid black; border-radius: 15px; height: 133px; width: 313px;"></div>

## Instructions

- In a medium saucepan over medium heat, combine maple syrup, cream, and brown sugar. Stir until sugar dissolves and mixture begins to simmer.
- Reduce heat to low. Add butter, vanilla, cinnamon, and salt. Stir until smooth.
- Fold in chopped pecans and mix well.
- Transfer to a fondue pot over low heat. Stir occasionally.



*Tip: Toast the pecans beforehand for enhanced flavor and crunch.*

# Peanut Butter & Jelly Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1/2 cup creamy peanut butter</li><li>• 1/2 cup seedless raspberry jam (or your preferred jelly)</li><li>• 1/2 cup heavy cream</li><li>• 2 tbsp powdered sugar</li><li>• 1/2 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 310 kcal</li><li>• Protein: 7 g</li><li>• Fat: 20 g</li><li>• Carbohydrates: 28 g</li><li>• Sugars: 22 g</li><li>• Cholesterol: 20 mg</li><li>• Sodium: 150 mg</li></ul>
<p data-bbox="435 751 558 785" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Mini sandwich squares</li><li>• Apple slices</li><li>• Banana chunks</li><li>• Pound cake</li><li>• Pretzel rods</li><li>• Mini waffles</li></ul>	<p data-bbox="857 863 948 896" style="text-align: center;"><b>Notes</b></p> <div data-bbox="812 913 1318 1192" style="border: 1px solid black; border-radius: 15px; height: 133px; width: 312px; margin: 0 auto;"></div>

## Instructions

- In a medium saucepan over medium heat, combine maple syrup, cream, and brown sugar. Stir until sugar dissolves and mixture begins to simmer.
- Reduce heat to low. Add butter, vanilla, cinnamon, and salt. Stir until smooth.
- Fold in chopped pecans and mix well.
- Transfer to a fondue pot over low heat. Stir occasionally.



*Tip: Try mixing in a swirl of grape jelly or strawberry preserves for variety in flavor and color.*

# Blueberry Cheesecake Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup cream cheese, softened</li><li>• 1/2 cup sour cream</li><li>• 1/3 cup powdered sugar</li><li>• 1/2 tsp vanilla extract</li><li>• 1/2 cup white chocolate chips</li><li>• 1/2 cup blueberry preserves or pie filling</li><li>• 2 tbsp milk</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 340 kcal</li><li>• Protein: 4 g</li><li>• Fat: 23 g</li><li>• Carbohydrates: 29 g</li><li>• Sugars: 25 g</li><li>• Cholesterol: 55 mg</li><li>• Sodium: 160 mg</li></ul>
<p data-bbox="435 829 558 863" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Graham cracker sticks</li><li>• Pound cake cubes</li><li>• Strawberries</li><li>• Blueberries</li><li>• Mini muffins</li><li>• Marshmallows</li></ul>	<p data-bbox="857 863 948 896" style="text-align: center;"><b>Notes</b></p> <div data-bbox="813 919 1325 1199" style="border: 1px solid black; border-radius: 15px; height: 133px; margin: 10px 0;"></div>

## Instructions

- In a saucepan over medium-low heat, melt white chocolate chips with milk until smooth.
- Add cream cheese, sour cream, powdered sugar, vanilla, and salt. Stir until smooth and fully combined.
- Swirl in blueberry preserves and gently mix (leave streaks for a marbled effect).
- Transfer to a fondue pot on low heat and stir occasionally.



*Tip: For extra crunch, top with crushed graham crackers or chopped nuts just before serving.*

## Honey Lavender White Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup heavy cream</li><li>• 1 1/2 tsp dried culinary lavender</li><li>• 2 tbsp honey</li><li>• 1/2 tsp vanilla extract</li><li>• 8 oz white chocolate, chopped</li></ul>	<ul style="list-style-type: none"><li>• Calories: 330 kcal</li><li>• Protein: 3 g</li><li>• Fat: 24 g</li><li>• Carbohydrates: 27 g</li><li>• Sugars: 26 g</li><li>• Cholesterol: 45 mg</li><li>• Sodium: 40 mg</li></ul>
<p><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Shortbread cookies</li><li>• Pound cake cubes</li><li>• Fresh strawberries</li><li>• Pear slices</li><li>• White chocolate-covered pretzels</li><li>• Vanilla wafers</li></ul>	<p><b>Notes</b></p> <div style="border: 1px solid black; border-radius: 15px; height: 100px; width: 100%;"></div>

### Instructions

- In a small saucepan, heat cream and lavender over medium-low heat until it just starts to simmer.
- Remove from heat, cover, and steep for 5 minutes.
- Strain out lavender and return cream to the saucepan.
- Add honey and vanilla; stir to combine.
- Add white chocolate and stir constantly over low heat until fully melted and smooth.
- Transfer to a fondue pot on low heat and stir occasionally.



*Tip: Garnish with a pinch of crushed dried lavender or edible flowers for a floral finish.*

# Pistachio & White Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup heavy cream</li><li>• 1/2 cup shelled unsalted pistachios, finely ground</li><li>• 8 oz white chocolate, chopped</li><li>• 1/2 tsp vanilla extract</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 360 kcal</li><li>• Protein: 4 g</li><li>• Fat: 27 g</li><li>• Carbohydrates: 27 g</li><li>• Sugars: 24 g</li><li>• Cholesterol: 45 mg</li><li>• Sodium: 40 mg</li></ul>
<p data-bbox="435 697 558 730" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Biscotti</li><li>• Green apple slices</li><li>• Marshmallows</li><li>• Pound cake cubes</li><li>• Dried apricots</li><li>• Shortbread cookies</li></ul>	<p data-bbox="862 827 948 856" style="text-align: center;"><b>Notes</b></p> <div data-bbox="818 871 1328 1121" style="border: 1px solid black; border-radius: 15px; height: 119px; width: 314px;"></div>

## Instructions

- In a saucepan, heat cream and ground pistachios over medium heat until just simmering.
- Reduce heat to low and let steep for 5 minutes.
- Strain mixture through a fine mesh sieve, pressing to extract flavor. Discard solids.
- Return pistachio-infused cream to the pan. Add white chocolate.
- Stir over low heat until chocolate melts and mixture is smooth.
- Stir in vanilla and a pinch of salt.
- Transfer to a fondue pot on low heat. Stir occasionally.



*Tip: For extra texture, sprinkle chopped pistachios on top just before serving.*

## Cranberry Almond Chocolate Fondue



Prep Time ~ 5 minutes



Cook Time ~ 10 minutes



~ 4 servings

Ingredients	Nutrition Information
<ul style="list-style-type: none"><li>• 1 cup heavy cream</li><li>• 8 oz semi-sweet chocolate, chopped</li><li>• 1/4 cup dried cranberries, finely chopped</li><li>• 1/4 tsp almond extract</li><li>• 2 tbsp sliced almonds, lightly toasted</li><li>• Pinch of salt</li></ul>	<ul style="list-style-type: none"><li>• Calories: 330 kcal</li><li>• Protein: 4 g</li><li>• Fat: 23 g</li><li>• Carbohydrates: 29 g</li><li>• Sugars: 25 g</li><li>• Cholesterol: 40 mg</li><li>• Sodium: 35 mg</li></ul>
<p data-bbox="435 718 558 751" style="text-align: center;"><b>Dippers</b></p> <ul style="list-style-type: none"><li>• Cubed angel food or pound cake</li><li>• Fresh strawberries</li><li>• Apple slices</li><li>• Marshmallows</li><li>• Biscotti</li><li>• Pretzels</li></ul>	<p data-bbox="862 827 948 856" style="text-align: center;"><b>Notes</b></p> <div data-bbox="815 869 1325 1117" style="border: 1px solid black; border-radius: 15px; height: 118px; width: 314px;"></div>

### Instructions

- Heat cream in a saucepan over medium heat until just simmering.
- Reduce heat to low. Add chocolate and stir until fully melted and smooth.
- Stir in chopped cranberries, almond extract, toasted almonds, and salt.
- Cook for 1–2 more minutes, stirring until well combined.
- Transfer to a fondue pot over low heat. Stir occasionally.



*Tip: Garnish with a sprinkle of extra toasted almonds and a few dried cranberries for added flair.*

## CONCLUSION

Congratulations on completing your journey through the world of fondue! Whether this is your first time diving into the art of fondue or you've been a fan for years, this cookbook has hopefully provided you with not just a collection of recipes, but a comprehensive guide to creating memorable fondue experiences for yourself, your family, and friends.

With diverse recipes—ranging from classic cheese fondues to decadent chocolate fondues, savory meat fondues, and creative dessert fondues—you now have a full arsenal of delicious ideas for any occasion. Whether you're hosting a dinner party, planning a cozy family night, or celebrating a special event, there's a fondue recipe here to suit your needs and delight your taste buds.

Beyond the recipes, fondue is about the experience it creates. It's an interactive dining experience, perfect for bringing people together. Whether you're dipping bread into melted cheese or enjoying a fun meat fondue around the table, each dip, stir, and bite builds a sense of connection, conversation, and enjoyment. It's not just about the food; it's about making memories and sharing the moment.

As you try each recipe, don't be afraid to add your own personal touch. Substitute ingredients based on your preferences, try different dippers, or experiment with unique flavor combinations to make each meal your own. Fondue is about creativity, so have fun with it!

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### **Broccoli**

Traditional Swiss Cheese Fondue, 8  
Classic Cheddar & Beer Fondue, 9  
French Brie & White Wine Fondue, 10  
Blue Cheese & Walnut Fondue, 12  
Pesto Parmesan Fondue, 14  
Four-Cheese Italian Fondue, 16  
White Wine & Tarragon Cheese Fondue, 21  
Cheesy Broccoli & Cheddar Fondue, 22  
Mac & Cheese Fondue, 24  
Chicken & Herb Broth Fondue, 40

Beer & Pretzel Cheddar Fondue, 52  
Sun-Dried Tomato & Basil Cheese Fondue, 56  
Teriyaki Steakhouse Fondue, 76  
Roasted Garlic & Thyme Pork Fondue, 80

### **Brownie**

Milk Chocolate & Caramel Swirl Fondue, 26  
Salted Caramel & Dark Chocolate Fondue, 29  
Cookies & Cream Chocolate Fondue, 30  
Marshmallow Swirl Chocolate Fondue, 31  
Chocolate-Covered Strawberry Fondue, 34  
S'mores Campfire Fondue, 37  
Cookies & Cream Chocolate Fondue, 85  
Raspberry Champagne Chocolate Fondue, 87

### **Buffalo sauce**

Buffalo Ranch Cheese Fondue, 19  
Buffalo Chicken Cheese Fondue, 51

### **Camembert**

French Brie & White Wine Fondue, 10  
Baked Camembert Fondue, 17

### **Caramel sauce**

Milk Chocolate & Caramel Swirl Fondue, 26  
Salted Caramel & Dark Chocolate Fondue, 29

### **Carrot**

Buffalo Ranch Cheese Fondue, 19  
Mac & Cheese Fondue, 24  
Classic Beef Bourguignon Fondue, 38  
Crispy Salmon and Avocado Fondue, 43  
Mussels in White Wine Fondue, 44  
Buffalo Chicken Cheese Fondue, 51  
Baked Camembert Fondue, 17

### **Cauliflower**

Blue Cheese & Walnut Fondue, 12

### **Celery**

Baked Camembert Fondue, 17  
Buffalo Ranch Cheese Fondue, 19  
Buffalo Chicken Cheese Fondue, 51

### **Champagne**

Raspberry Champagne Chocolate Fondue, 87

### **Cheddar cheese**

Classic Cheddar & Beer Fondue, 9  
Smoked Gouda & Apple Cider Fondue, 11  
Buffalo Ranch Cheese Fondue, 19

Cheesy Broccoli & Cheddar Fondue, 22  
Mac & Cheese Fondue, 24  
Pizza-Style Cheese Fondue, 50  
Buffalo Chicken Cheese Fondue, 51  
Beer & Pretzel Cheddar Fondue, 52  
Beer & Pretzel Cheddar Fondue, 52  
Bacon & Maple Cheddar Fondue, 55

### **Cheese tortellini**

Four-Cheese Italian Fondue, 16

### **Cherry tomatoes**

Pesto Parmesan Fondue, 14  
Tomato Basil & Mozzarella Fondue, 15  
Garlic Butter Steak Fondue, 39  
Lemon Herb Shrimp Fondue, 41  
Pizza-Style Cheese Fondue, 50  
Sun-Dried Tomato & Basil Cheese Fondue, 56  
Italian Sausage & Mozzarella Fondue, 75  
Mediterranean Lamb & Olive Fondue, 78

### **Chicken**

Pesto Parmesan Fondue, 14  
Mac & Cheese Fondue, 24  
Sun-Dried Tomato & Basil Cheese Fondue, 56

### **Chicken breast**

Chicken & Herb Broth Fondue, 40  
Beer-Battered Chicken Fondue, 45  
Lemon Herb Chicken Fondue, 63  
Smoky BBQ Chicken Fondue, 64  
Honey Sriracha Chicken Fondue, 66  
Zesty Lime & Cilantro Chicken Fondue, 67  
Orange Glazed Chicken Fondue, 69  
Italian Balsamic Chicken Fondue, 70  
Sweet & Sour Chicken Fondue, 71

### **Chicken broth**

Chicken & Herb Broth Fondue, 40  
Lemon Herb Shrimp Fondue, 41  
Hoisin Glazed Duck Fondue, 46  
Lemon Herb Chicken Fondue, 63  
Smoky BBQ Chicken Fondue, 64  
Honey Sriracha Chicken Fondue, 66  
Zesty Lime & Cilantro Chicken Fondue, 67  
Hoisin Ginger Duck Fondue, 68  
Orange Glazed Chicken Fondue, 69  
Italian Balsamic Chicken Fondue, 70  
Sweet & Sour Chicken Fondue, 71  
Mediterranean Lamb & Olive Fondue, 78

Roasted Garlic & Thyme Pork Fondue, 80  
Hoisin BBQ Pork Fondue, 81

### **Chicken chunks**

Buffalo Ranch Cheese Fondue, 19

### **Chicken tenders**

Buffalo Ranch Cheese Fondue, 19  
Buffalo Chicken Cheese Fondue, 51

### **Chicken thighs**

Beer-Battered Chicken Fondue, 45  
Smoky BBQ Chicken Fondue, 64

### **Chili paste**

Hoisin Glazed Duck Fondue, 46

### **Chocolate biscotti**

Mocha Espresso & Hazelnut Fondue, 36  
Espresso & Mascarpone Cheese Fondue, 57

### **Cider**

Applewood Smoked Cheddar Fondue, 20

### **Cinnamon**

Apple Pie Cinnamon Fondue, 53

### **Coconut**

Coconut & Dark Chocolate Fondue, 33  
Pina Colada White Chocolate Fondue, 54  
Coconut & Almond Joy Fondue, 92

### **Coconut cream**

Coconut & Almond Joy Fondue, 92

### **Coconut macarons**

Coconut & Dark Chocolate Fondue, 33  
Pina Colada White Chocolate Fondue, 54  
Mango Coconut White Chocolate Fondue, 59

### **Coconut milk**

Coconut & Dark Chocolate Fondue, 33  
Pina Colada White Chocolate Fondue, 54  
Mango Coconut White Chocolate Fondue, 59

### **Coffee liqueur**

Mocha Java Chocolate Fondue, 88  
Tiramisu-Inspired Chocolate Fondue, 90

### **Cookies**

Classic Dark Chocolate Fondue, 25  
Cookies & Cream Chocolate Fondue, 30  
Chocolate-Covered Strawberry Fondue, 34

White Chocolate Macadamia Nut Fondue, 84  
Honey Lavender White Chocolate Fondue, 98  
Pistachio & White Chocolate Fondue, 99

### **Corn syrup**

Caramel Apple Pie Fondue, 83

### **Crackers**

Honey & Goat Cheese Fondue, 18  
Marshmallow Swirl Chocolate Fondue, 31  
S'mores Campfire Fondue, 37  
Apple Pie Cinnamon Fondue, 53  
Cookies & Cream Chocolate Fondue, 85  
Marshmallow Fluff & Chocolate Swirl Fondue, 89  
Maple Pecan Pie Fondue, 95  
Blueberry Cheesecake Fondue, 97

### **Cranberry**

Cranberry Orange White Chocolate Fondue, 60

### **Cream cheese**

French Brie & White Wine Fondue, 10  
Honey & Goat Cheese Fondue, 18  
Buffalo Ranch Cheese Fondue, 19  
Buffalo Chicken Cheese Fondue, 51  
Bacon & Maple Cheddar Fondue, 55  
Blueberry Cheesecake Fondue, 97

### **Cream puffs**

Matcha White Chocolate Fondue, 61

### **Creamy blue cheese**

Truffle & Brie Fondue, 13

### **Creamy peanut butter**

Peanut Butter & Jelly Fondue, 96

### **Cured meats**

Traditional Swiss Cheese Fondue, 8  
Truffle & Brie Fondue, 13  
Baked Camembert Fondue, 17

### **Dark chocolate**

Classic Dark Chocolate Fondue, 25  
Salted Caramel & Dark Chocolate Fondue, 29  
Bourbon & Brown Sugar Chocolate Fondue, 32  
Coconut & Dark Chocolate Fondue, 33  
Caramelized Banana & Chocolate Fondue, 35  
Mocha Espresso & Hazelnut Fondue, 36  
Blackberry & Dark Chocolate Fondue, 58  
Classic Strawberry & Dark Chocolate Fondue, 82

Raspberry Champagne Chocolate Fondue, 87  
Tiramisu-Inspired Chocolate Fondue, 90  
Red Wine & Dark Chocolate Fondue, 94

### **Dijon mustard**

Classic Cheddar & Beer Fondue, 9  
Applewood Smoked Cheddar Fondue, 20  
White Wine & Tarragon Cheese Fondue, 21  
Crispy Salmon and Avocado Fondue, 43  
Beer & Pretzel Cheddar Fondue, 52  
Bacon & Maple Cheddar Fondue, 55  
Beer & Mustard Bratwurst Fondue, 79

### **Duck breast**

Hoisin Glazed Duck Fondue, 46  
Hoisin Ginger Duck Fondue, 68

### **Egg**

Beer-Battered Chicken Fondue, 45

### **Eggplant**

Tomato Basil & Mozzarella Fondue, 15

### **Emmental cheese**

Traditional Swiss Cheese Fondue, 8  
White Wine & Tarragon Cheese Fondue, 21

### **Espresso**

Mocha Espresso & Hazelnut Fondue, 36  
Espresso & Mascarpone Cheese Fondue, 57  
Mocha Java Chocolate Fondue, 88  
Tiramisu-Inspired Chocolate Fondue, 90

### **Feta**

Mediterranean Lamb & Olive Fondue, 78

### **Figs**

Truffle & Brie Fondue, 13

### **Fish**

Seafood & White Wine Fondue, 49

### **Focaccia**

Tomato Basil & Mozzarella Fondue, 15

### **Fontina**

Tomato Basil & Mozzarella Fondue, 15  
Four-Cheese Italian Fondue, 16

### **French baguette**

Traditional Swiss Cheese Fondue, 8  
French Brie & White Wine Fondue, 10

Blue Cheese & Walnut Fondue, 12

### **French bread**

White Wine & Tarragon Cheese Fondue, 21

### **French Brie**

French Brie & White Wine Fondue, 10

### **Garlic**

Roasted Garlic & Thyme Pork Fondue, 80

### **Ginger**

Honey Sriracha Chicken Fondue, 66

### **Gnocchi**

Tomato Basil & Mozzarella Fondue, 15

### **Goat cheese**

Honey & Goat Cheese Fondue, 18

### **Gouda**

Classic Cheddar & Beer Fondue, 9  
Smoked Gouda & Apple Cider Fondue, 11

### **Grapes**

Blue Cheese & Walnut Fondue, 12

### **Grilled chicken**

Brie & Cranberry Fondue, 23

### **Gruyère cheese**

Traditional Swiss Cheese Fondue, 8  
Blue Cheese & Walnut Fondue, 12  
Truffle & Brie Fondue, 13  
Applewood Smoked Cheddar Fondue, 20  
White Wine & Tarragon Cheese Fondue, 21  
Mac & Cheese Fondue, 24  
Sun-Dried Tomato & Basil Cheese Fondue, 56

### **Hazelnut spread**

Mocha Espresso & Hazelnut Fondue, 36

### **Hazelnuts**

Mocha Espresso & Hazelnut Fondue, 36

### **Heavy cream**

Applewood Smoked Cheddar Fondue, 20  
Brie & Cranberry Fondue, 23  
Mac & Cheese Fondue, 24  
Classic Dark Chocolate Fondue, 25  
Milk Chocolate & Caramel Swirl Fondue, 26  
White Chocolate & Raspberry Fondue, 27  
Peanut Butter Chocolate Fondue, 28

Salted Caramel & Dark Chocolate Fondue, 29  
Cookies & Cream Chocolate Fondue, 30  
Marshmallow Swirl Chocolate Fondue, 31  
Bourbon & Brown Sugar Chocolate Fondue, 32  
Chocolate-Covered Strawberry Fondue, 34  
Caramelized Banana & Chocolate Fondue, 35  
Mocha Espresso & Hazelnut Fondue, 36  
S'mores Campfire Fondue, 37  
Mussels in White Wine Fondue, 44  
Seafood & White Wine Fondue, 49  
Pizza-Style Cheese Fondue, 50  
Buffalo Chicken Cheese Fondue, 51  
Apple Pie Cinnamon Fondue, 53  
Espresso & Mascarpone Cheese Fondue, 57  
Blackberry & Dark Chocolate Fondue, 58  
Cranberry Orange White Chocolate Fondue, 60  
Matcha White Chocolate Fondue, 61  
Pumpkin Spice Chocolate Fondue, 62  
Italian Sausage & Mozzarella Fondue, 75  
Classic Strawberry & Dark Chocolate Fondue, 82  
Caramel Apple Pie Fondue, 83  
White Chocolate Macadamia Nut Fondue, 84  
Cookies & Cream Chocolate Fondue, 85  
Churro Cinnamon Sugar Fondue, 86  
Raspberry Champagne Chocolate Fondue, 87  
Mocha Java Chocolate Fondue, 88  
Marshmallow Fluff & Chocolate Swirl Fondue, 89  
Tiramisu-Inspired Chocolate Fondue, 90  
Blackberry Vanilla Bean Fondue, 91  
Salted Pretzel & Caramel Fondue, 93  
Red Wine & Dark Chocolate Fondue, 94  
Maple Pecan Pie Fondue, 95  
Peanut Butter & Jelly Fondue, 96  
Honey Lavender White Chocolate Fondue, 98  
Pistachio & White Chocolate Fondue, 99  
Cranberry Almond Chocolate Fondue, 100

### **Honey**

Honey & Goat Cheese Fondue, 18  
Hoisin Glazed Duck Fondue, 46  
Black Pepper & Soy Steak Fondue, 47  
Spicy Korean BBQ Beef Fondue, 48  
Blackberry & Dark Chocolate Fondue, 58  
Mango Coconut White Chocolate Fondue, 59  
Honey Sriracha Chicken Fondue, 66  
Red Wine & Dark Chocolate Fondue, 94  
Honey Lavender White Chocolate Fondue, 98

### **Honey mustard**

Spicy Cajun Beef Fondue, 72

Sweet & Smoky BBQ Pork Fondue, 74

### **Italian bread**

Four-Cheese Italian Fondue, 16

### **Italian sausage**

Tomato Basil & Mozzarella Fondue, 15  
Pizza-Style Cheese Fondue, 50  
Italian Sausage & Mozzarella Fondue, 75

### **Jelly**

Peanut Butter & Jelly Fondue, 96

### **Ladyfingers**

Mocha Espresso & Hazelnut Fondue, 36  
Espresso & Mascarpone Cheese Fondue, 57  
Mocha Java Chocolate Fondue, 88  
Tiramisu-Inspired Chocolate Fondue, 90

### **Lamb leg**

Rosemary & Garlic Lamb Fondue, 42  
Rosemary & Garlic Lamb Fondue, 73  
Red Wine & Herb Lamb Fondue, 77  
Mediterranean Lamb & Olive Fondue, 78

### **Lamb loin**

Rosemary & Garlic Lamb Fondue, 73  
Red Wine & Herb Lamb Fondue, 77

### **Lamb stock**

Rosemary & Garlic Lamb Fondue, 42

### **Lemon**

Lemon Herb Shrimp Fondue, 41  
Lemon Herb Chicken Fondue, 63

### **Lemon juice**

Traditional Swiss Cheese Fondue, 8  
French Brie & White Wine Fondue, 10  
Smoked Gouda & Apple Cider Fondue, 11  
Blue Cheese & Walnut Fondue, 12  
Truffle & Brie Fondue, 13  
Four-Cheese Italian Fondue, 16  
Brie & Cranberry Fondue, 23  
Chicken & Herb Broth Fondue, 40  
Crispy Salmon and Avocado Fondue, 43  
Seafood & White Wine Fondue, 49  
Buffalo Chicken Cheese Fondue, 51  
Lemon Herb Chicken Fondue, 63  
Blackberry Vanilla Bean Fondue, 91

### **Lemon zest**

Mediterranean Lamb & Olive Fondue, 78

### **Lime juice**

Zesty Lime & Cilantro Chicken Fondue, 67

### **Lime zest**

Zesty Lime & Cilantro Chicken Fondue, 67

### **Liqueur**

Classic Dark Chocolate Fondue, 25

### **Liqueur (apple pie)**

Apple Pie Cinnamon Fondue, 53

### **Liqueur (orange)**

Cranberry Orange White Chocolate Fondue, 60

### **Macadamia nuts**

White Chocolate Macadamia Nut Fondue, 84

### **Macaroni**

Mac & Cheese Fondue, 24

### **Mandarin**

Cranberry Orange White Chocolate Fondue, 60

### **Mango**

Mango Coconut White Chocolate Fondue, 59

Coconut & Dark Chocolate Fondue, 33

Pina Colada White Chocolate Fondue, 54

### **Mango purée**

Mango Coconut White Chocolate Fondue, 59

### **Maple syrup**

Bacon & Maple Cheddar Fondue, 55

Mango Coconut White Chocolate Fondue, 59

Maple Pecan Pie Fondue, 95

### **Marshmallows**

Classic Dark Chocolate Fondue, 25

Milk Chocolate & Caramel Swirl Fondue, 26

Peanut Butter Chocolate Fondue, 28

Salted Caramel & Dark Chocolate Fondue, 29

Cookies & Cream Chocolate Fondue, 30

Marshmallow Swirl Chocolate Fondue, 31

Bourbon & Brown Sugar Chocolate Fondue, 32

Chocolate-Covered Strawberry Fondue, 34

Mocha Espresso & Hazelnut Fondue, 36

S'mores Campfire Fondue, 37

Apple Pie Cinnamon Fondue, 53

Espresso & Mascarpone Cheese Fondue, 57

Blackberry & Dark Chocolate Fondue, 58

Cranberry Orange White Chocolate Fondue, 60

Pumpkin Spice Chocolate Fondue, 62

Classic Strawberry & Dark Chocolate Fondue, 82

White Chocolate Macadamia Nut Fondue, 84

Cookies & Cream Chocolate Fondue, 85

Raspberry Champagne Chocolate Fondue, 87

Mocha Java Chocolate Fondue, 88

Blackberry Vanilla Bean Fondue, 91

Coconut & Almond Joy Fondue, 92

Salted Pretzel & Caramel Fondue, 93

Red Wine & Dark Chocolate Fondue, 94

Blueberry Cheesecake Fondue, 97

Pistachio & White Chocolate Fondue, 99

Cranberry Almond Chocolate Fondue, 100

### **Mascarpone cheese**

Espresso & Mascarpone Cheese Fondue, 57

Tiramisu-Inspired Chocolate Fondue, 90

### **Matcha green tea**

Matcha White Chocolate Fondue, 61

### **Meatballs**

Tomato Basil & Mozzarella Fondue, 15

### **Milk**

Buffalo Ranch Cheese Fondue, 19

Cheesy Broccoli & Cheddar Fondue, 22

Beer & Pretzel Cheddar Fondue, 52

Bacon & Maple Cheddar Fondue, 55

Italian Sausage & Mozzarella Fondue, 75

Coconut & Almond Joy Fondue, 92

Blueberry Cheesecake Fondue, 97

### **Milk chocolate**

Milk Chocolate & Caramel Swirl Fondue, 26

Cookies & Cream Chocolate Fondue, 30

S'mores Campfire Fondue, 37

Cookies & Cream Chocolate Fondue, 85

Mocha Java Chocolate Fondue, 88

### **Mini donuts**

White Chocolate & Raspberry Fondue, 27

### **Mini muffins**

Blueberry Cheesecake Fondue, 97

### **Mini waffles**

Maple Pecan Pie Fondue, 95

Peanut Butter & Jelly Fondue, 96

## **Monterey Jack cheese**

Classic Cheddar & Beer Fondue, 9  
Buffalo Ranch Cheese Fondue, 19  
Beer & Pretzel Cheddar Fondue, 52

## **Mozzarella**

Pesto Parmesan Fondue, 14  
Tomato Basil & Mozzarella Fondue, 15  
Four-Cheese Italian Fondue, 16  
Cheesy Broccoli & Cheddar Fondue, 22  
Pizza-Style Cheese Fondue, 50  
Buffalo Chicken Cheese Fondue, 51  
Sun-Dried Tomato & Basil Cheese Fondue, 56  
Italian Sausage & Mozzarella Fondue, 75

## **Mushrooms**

Truffle & Brie Fondue, 13  
White Wine & Tarragon Cheese Fondue, 21  
Classic Beef Bourguignon Fondue, 38  
Garlic Butter Steak Fondue, 39  
Chicken & Herb Broth Fondue, 40  
Lemon Herb Shrimp Fondue, 41  
Rosemary & Garlic Lamb Fondue, 42  
Pizza-Style Cheese Fondue, 50  
Teriyaki Steakhouse Fondue, 76  
Red Wine & Herb Lamb Fondue, 77  
Roasted Garlic & Thyme Pork Fondue, 80

## **Mussels**

Mussels in White Wine Fondue, 44

## **Nutella**

Mocha Espresso & Hazelnut Fondue, 36

## **Olives**

Pizza-Style Cheese Fondue, 50

## **Orange**

Cranberry Orange White Chocolate Fondue, 60  
Red Wine & Dark Chocolate Fondue, 94

## **Orange juice**

Orange Glazed Chicken Fondue, 69

## **Orange marmalade**

Orange Glazed Chicken Fondue, 69

## **Orange zest**

Orange Glazed Chicken Fondue, 69

## **Oregano**

Lemon Herb Shrimp Fondue, 41

Pizza-Style Cheese Fondue, 50  
Lemon Herb Chicken Fondue, 63  
Italian Sausage & Mozzarella Fondue, 75  
Mediterranean Lamb & Olive Fondue, 78

## **Pancakes**

Milk Chocolate & Caramel Swirl Fondue, 26

## **Parmesan**

Pesto Parmesan Fondue, 14  
Four-Cheese Italian Fondue, 16  
Italian Balsamic Chicken Fondue, 70  
Italian Sausage & Mozzarella Fondue, 75

## **Peanut butter**

Peanut Butter Chocolate Fondue, 28

## **Pear**

Blue Cheese & Walnut Fondue, 12  
Truffle & Brie Fondue, 13  
Honey & Goat Cheese Fondue, 18  
Applewood Smoked Cheddar Fondue, 20  
Salted Caramel & Dark Chocolate Fondue, 29  
Honey Lavender White Chocolate Fondue, 98

## **Pecans**

Bourbon & Brown Sugar Chocolate Fondue, 32

## **Pepper**

Four-Cheese Italian Fondue, 16  
Rosemary & Garlic Lamb Fondue, 42  
Pizza-Style Cheese Fondue, 50  
Italian Sausage & Mozzarella Fondue, 75  
Red Wine & Herb Lamb Fondue, 77

## **Pepper flakes**

Pizza-Style Cheese Fondue, 50

## **Pepperoni**

Pizza-Style Cheese Fondue, 50

## **Pickles**

Beer & Mustard Bratwurst Fondue, 79

## **Pineapple**

Classic Dark Chocolate Fondue, 25  
Caramelized Banana & Chocolate Fondue, 35  
Mango Coconut White Chocolate Fondue, 59  
Matcha White Chocolate Fondue, 61  
Teriyaki Steakhouse Fondue, 76  
Coconut & Almond Joy Fondue, 92  
Coconut & Dark Chocolate Fondue, 33

Pina Colada White Chocolate Fondue, 54  
Hoisin BBQ Pork Fondue, 81

### **Pineapple juice**

Pina Colada White Chocolate Fondue, 54  
Sweet & Sour Chicken Fondue, 71

### **Pistachios**

Pistachio & White Chocolate Fondue, 99

### **Pork loin**

Hoisin BBQ Pork Fondue, 81

### **Pork tenderloin**

Sweet & Smoky BBQ Pork Fondue, 74  
Roasted Garlic & Thyme Pork Fondue, 80

### **Potato**

Classic Cheddar & Beer Fondue, 9  
Buffalo Ranch Cheese Fondue, 19  
Cheesy Broccoli & Cheddar Fondue, 22  
Mussels in White Wine Fondue, 44  
Bacon & Maple Cheddar Fondue, 55  
Roasted Garlic & Thyme Pork Fondue, 80

### **Pound cake**

Classic Dark Chocolate Fondue, 25  
White Chocolate & Raspberry Fondue, 27  
Peanut Butter Chocolate Fondue, 28  
Cookies & Cream Chocolate Fondue, 30  
Marshmallow Swirl Chocolate Fondue, 31  
Bourbon & Brown Sugar Chocolate Fondue, 32  
Chocolate-Covered Strawberry Fondue, 34  
Caramelized Banana & Chocolate Fondue, 35  
Mocha Espresso & Hazelnut Fondue, 36  
Apple Pie Cinnamon Fondue, 53  
Blackberry & Dark Chocolate Fondue, 58  
Cranberry Orange White Chocolate Fondue, 60  
Pumpkin Spice Chocolate Fondue, 62  
Classic Strawberry & Dark Chocolate Fondue, 82  
Caramel Apple Pie Fondue, 83  
White Chocolate Macadamia Nut Fondue, 84  
Churro Cinnamon Sugar Fondue, 86  
Raspberry Champagne Chocolate Fondue, 87  
Tiramisu-Inspired Chocolate Fondue, 90  
Blackberry Vanilla Bean Fondue, 91  
Salted Pretzel & Caramel Fondue, 93  
Red Wine & Dark Chocolate Fondue, 94  
Maple Pecan Pie Fondue, 95  
Peanut Butter & Jelly Fondue, 96  
Blueberry Cheesecake Fondue, 97

Honey Lavender White Chocolate Fondue, 98  
Pistachio & White Chocolate Fondue, 99

### **Pretzels**

Classic Cheddar & Beer Fondue, 9  
Smoked Gouda & Apple Cider Fondue, 11  
Buffalo Ranch Cheese Fondue, 19  
Applewood Smoked Cheddar Fondue, 20  
Brie & Cranberry Fondue, 23  
Mac & Cheese Fondue, 24  
Milk Chocolate & Caramel Swirl Fondue, 26  
Peanut Butter Chocolate Fondue, 28  
Salted Caramel & Dark Chocolate Fondue, 29  
Marshmallow Swirl Chocolate Fondue, 31  
Bourbon & Brown Sugar Chocolate Fondue, 32  
Caramelized Banana & Chocolate Fondue, 35  
S'mores Campfire Fondue, 37  
Beer & Pretzel Cheddar Fondue, 52  
Bacon & Maple Cheddar Fondue, 55  
Blackberry & Dark Chocolate Fondue, 58  
Pumpkin Spice Chocolate Fondue, 62  
Beer & Mustard Bratwurst Fondue, 79  
Cookies & Cream Chocolate Fondue, 85  
Marshmallow Fluff & Chocolate Swirl Fondue, 89  
Salted Pretzel & Caramel Fondue, 93  
Maple Pecan Pie Fondue, 95  
Peanut Butter & Jelly Fondue, 96  
Cranberry Almond Chocolate Fondue, 100

### **Prosciutto**

French Brie & White Wine Fondue, 10  
Four-Cheese Italian Fondue, 16  
Blue Cheese & Walnut Fondue, 12

### **Provolone**

Tomato Basil & Mozzarella Fondue, 15  
Four-Cheese Italian Fondue, 16

### **Pumpkin purée**

Pumpkin Spice Chocolate Fondue, 62

### **Raspberries**

White Chocolate & Raspberry Fondue, 27  
Raspberry Champagne Chocolate Fondue, 87

### **Raspberry puree**

White Chocolate & Raspberry Fondue, 27

### **Red wine**

Classic Beef Bourguignon Fondue, 38  
Rosemary & Garlic Lamb Fondue, 42

Red Wine & Herb Lamb Fondue, 77  
Red Wine & Dark Chocolate Fondue, 94

### **Ribeye steak**

Garlic Butter Steak Fondue, 39  
Black Pepper & Soy Steak Fondue, 47  
Spicy Korean BBQ Beef Fondue, 48

### **Rice cakes**

Matcha White Chocolate Fondue, 61  
Teriyaki Steakhouse Fondue, 76

### **Rum**

Pina Colada White Chocolate Fondue, 54

### **Salami**

Four-Cheese Italian Fondue, 16

### **Salmon fillets**

Crispy Salmon and Avocado Fondue, 43

### **Sauerkraut**

Beer & Mustard Bratwurst Fondue, 79

### **Sausage**

Smoked Gouda & Apple Cider Fondue, 11  
Applewood Smoked Cheddar Fondue, 20  
Bacon & Maple Cheddar Fondue, 55  
Beer & Pretzel Cheddar Fondue, 52  
Beer & Mustard Bratwurst Fondue, 79

### **Scallions**

Hoisin BBQ Pork Fondue, 81

### **Scallops**

Crispy Salmon and Avocado Fondue, 43  
Mussels in White Wine Fondue, 44  
Seafood & White Wine Fondue, 49

### **Seafood stock**

Lemon Herb Shrimp Fondue, 41

### **Semi-sweet chocolate**

Peanut Butter Chocolate Fondue, 28  
Marshmallow Swirl Chocolate Fondue, 31  
Chocolate-Covered Strawberry Fondue, 34  
Mocha Espresso & Hazelnut Fondue, 36  
Pumpkin Spice Chocolate Fondue, 62  
Mocha Java Chocolate Fondue, 88  
Marshmallow Fluff & Chocolate Swirl Fondue, 89  
Coconut & Almond Joy Fondue, 92  
Cranberry Almond Chocolate Fondue, 100

### **Shrimp**

Lemon Herb Shrimp Fondue, 41  
Crispy Salmon and Avocado Fondue, 43  
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