

Chocolate Fondue Recipe



Ingredients

31bs chocolate chips

2.5 cups milk

4 tablespoons butter

2.5 teaspoons vanilla extract

1 box strawberries

1 box pineapple

Method

In a small bowl combine chocolate and 2 cups milk (reserve the other half cup for later if needed). Stir and add to heat – using double boiler (sauce pan gets put inside a frying pan filled with barely boiling water).

Add in butter when chocolate gets hot. Let butter completely melt into chocolate sauce.

After the butter is melted begin serving chocolate sauce. (pour using ladle into portion cups).

*While chocolate is cooking on stove – fruit should be chopped and portioned on to plates for serving and be ready for serving with chocolate sauce.

*Chocolate cools quickly and will not be able to be used for dipping fruit if cooled. Have children who want to eat fondue line up and take a prepared plate of fruit a few minutes before chocolate is ready. This way chocolate can be served hot with fruit.

Cheese Fondue Recipe



Ingredients

1 ½ cups milk

1 tablespoon garlic powder

1.5 lbs cheddar cheese

1 pinch mustard seed

1 pinch pepper

Celery Carrots

Method

In a crockpot, add in milk, garlic powder, mustard seed, and pepper. Set on low. Add in a little cheese and stir till it begins to melt. Gradually add more cheese until all the cheese is melted in. Melt cheese until smooth.

While cheese is melting chop up celery and arrange on plate with carrots.

When cheese is hot and melted pour into portion cups and serve with vegetables.

