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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Fondue Dinner Party

Fondue is a great party meal, especially during our cooler months. You can go to great extremes with oil fondues for cooking meats, but a simple cheese & chocolate dinner is easy to prepare, easy on the budget, and makes a night with friends a fun & festive event. And the simple recipes make it easy to try new variations.

Cheddar & Beer Fondue (serves 4):

1/4 cup butter	3 cups Cheddar cheese, shredded
1/4 cup flour	6 cups of day-old French bread, cubed
1 tsp Worcestershire sauce	3 apples, cubed
1/4 tsp dry mustard	3 cups broccoli florets, lightly steamed
12 oz lager-style beer	

1. In a fondue pot, melt butter over medium-high heat. Stir in the flour, Worcestershire sauce, and mustard.
2. Gradually add beer, stirring until the mixture boils.
3. Reduce to medium heat and gradually add cheese, stirring until it is all melted.
4. Transfer pot from stove to fondue holder & keep warm over a low flame. Dip with long forks & enjoy!

Cinnamon & Chocolate Fondue (serves 4):

1/4 cup butter	1/2 teaspoon cinnamon
8 ounces bittersweet chocolate	3 ripe bananas, sliced in bite-sized rounds
1/4 cup flour	2 cups strawberries, trimmed
2 cups light corn syrup	12 marshmallows

1. Melt the butter & chocolate together in a double-boiler.
2. Whisk in the flour until it is blended.
3. Cook for 1 minute, stirring constantly.
4. Remove from heat, add in the cinnamon.
5. Transfer to fondue pot & keep warm over a low flame or tea light. Dip fruit & marshmallows & enjoy!



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