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# The 125 Best Fondue Recipes



## Synopsis

Think of food that's made for enjoying in the company of family and friends. Food that offers a limitless variety of ingredients, flavors and cooking styles - and, best of all, is amazingly easy to prepare. What have you got? Fondue, of course! Now, with *The 125 Best Fondue Recipes*, you can explore a whole new world beyond the familiar cheese and chocolate fondues. Discover the possibilities of hot oil fondues with tantalizing recipes such as Ginger Beef Fondue, Zesty Lime Chicken and Tempura Cauliflower. Experience savory broth fondues such as Mongolian Hot Pot, Honey Garlic Chicken Fondue and Thai Pork Fondue in Lemongrass Broth. These fondues not only taste great, but are kind to your waistline! Of course, no fondue book can ignore the traditional favorites. And here cheese fondue gets an innovative spin with recipes such as Emmentaler Fondue with Caramelized Shallots and Cheddar Cheese and Beer Fondue. Similarly, no true fondue meal is complete without a chocolate-, fruit- or liqueur-based dessert. So you'll want to sample such decadent finishes as Bittersweet Chocolate Fondue, White Chocolate and Toffee or Cherries Jubilee Fondue. And because fondues are all about dipping (and tasting!), it only makes sense that *The 125 Best Fondue Recipes* features some 20 dips and sauces that are specially designed to complement the recipes in the book. Also included are menu planning suggestions, a guide to using and maintaining different types of fondue pots, as well as tips and techniques for making your next fondue meal an event to remember. For the new or experienced fondue maker, *The 125 Best Fondue Recipes* is the complete resource.

## Book Information

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## Customer Reviews

This book has some really great recipes in it! Some of the recipes are: Spicy Mexican fondue, Four Cheese and Artichoke fondue, Creamy Garlic Onion and Herb fondue, Cheesecake fondue, White Chocolate fondue, and Heavenly Chocolate fondue. That is just some of the delicious recipes in it. There are recipes for oils, broths and sauces also. I recommend this book to anyone who is looking for some new yummy recipes!

I am an avid chef, and I LOVE fondue. I researched LOTS of fondue cookbooks, and this one has fantastic recipes. I think the reason I particularly love it is because we like to make fondue in a more healthful style (i.e., not cooking meat in boiling oil) and this book has an entire chapter just on fantastic broth recipes. In the end, if you cook shrimp, lamb, and flank steak in chicken broth, red wine, mushrooms, and garlic, you have yourself a very healthy meal! You'll love this book...it also gives GREAT fondue cooking tips in the whole first section.

I recieved this book as a gift and it is awesome! If you are are looking for the new lighter broth recipes for fondue this book has a wealth of them along with fabulasly quick easy dipping sauces! But of course there are also the more traditional oil and desert recipes for those "cheat on your diet" days.

This book would get 2 stars, but, at this price, one really can't complain. However, if you're looking for interesting recipes, but are perhaps somewhat harder to find ingredients for, see "Fondues from around the world" instead, also sold from . More on "125 best recipes" book: Here's what's good about this book: 1) easy, accessible (in terms of finding the recipe in the book, and obtaining ingredients), recipes. 2) cover's various styles of fondues ... but I expect that out of any devoted fondue book. Here's what's flawed: 1) This is a 125 \*best\* fondue recipe book. There are many recipes in this book explicitly designed for kids, as if parents don't know what their kids like, or that kids have a discriminating (perhaps picky though) palate? These are simply wasted pages. It's like finding a watered down mac and cheese recipe -several times- in your shiny new cookbook, which, in this case, happens to be titled, \*best\* fondue recipes... 2) limited vision: most of the cheese fondue recipes (for example) are exactly the same: same cheeses, etc., with 1 or 2 different final ingredients. These could have easily been collapsed into one recipe, saving space for something

more novel, for example, in the cheese section.3) Each recipe comes with a little "serve with" section, but these parts are clearly hurried, and unresearched. Most of the cheese recipes are "serve with bread" etc. Nothing most readers won't already know. This section should state something more interesting: like trying the brie fondue with \*pear\* wedges (my suggestion)

If you are looking for well written, easy to follow recipe book on Fondues this is it. Among several great recipes I would recommend the crab meat and cheese and the several chocolate recipes.

This one is great, although I have an electric metal fondue pot that has the non-stick coating.....I use it for both cheese and broth. I made the Beer Cheese Fondue for a party and everyone loved it, even if it did stink a little! (The beer)The recipes say to cook in another pan then transfer to the fondue pot when ready to serve.....not necessary if you have an electric non stick fondue pot. I got mine at Target!!! Sweet deal!

This book is the best! my sister bought it for me along with a Cuisinart fondue pot for Christmas (all purchased on ) and wow did it save me. I have always been a fan of fondue, but never had the pot or the sense to actually learn what I was going to do once I got the pot. WELL, this book is my little fondue for dummies! It has EVERYTHING you need to know about meat, cheese, and desert fondues. It also has a great section in the back on condiments that go with each recipe, or heck go with anything! This book is a great addition to anyone looking to get in to fondues or as an addition to the gift of a fondue pot.

I was not big on Fondue till I got this book. The recepies are easy to follow and are great tasting. I have looked through several fondue books prior to purchasing this one. If you had to get just one book that has it all....this book does that and much more. Fondue has taken on a whole new meaning thanks to this book!!!!

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