



The Warming Oven

by Emily Watson

Gather 'round the fondue pot

One of these days the snows will come. The cross country skiers will go into action and the snow blowers and the those fortunate owners of snow blowers will be out in full force. The ponds and lakes will freeze and skaters will be skimming over the surfaces.

Typical Michigan winter resulting in typical hearty winter appetites.

Your skaters and your skiers will hail the aromas issuing from the fondue pot and the informality of fondue dunking. The Swiss fondue can be served with French bread, vegetable or fruit dippers. Try cubed Italian bread and vegetables with the Italian fondue. French bread cubes, vegetable or fruit pieces or canned cocktail frankfurters go well with the campfire fondue recipes which appear on this page.

The Cheese enchiladas with its black olive garnish may be south of the border in origin but they warm northern palates.

FONDUE COMES comes from the French word "fondre" which means to melt, and the French-speaking part of the Swiss Alps is credited with the origin of fondue. The Swiss are great dunkers. They dunk their bread into their breakfast

chocolate or coffee. They dunk sugar into their after-dinner coffee. But the fondues are the greatest dunking dishes of them all.

There are a few tips on fondue-making and eating. Always spear the bread from the soft part into the crust. Dip into the fondue with a turning motion to coat all sides. And keep twirling the fork as you remove it from the pot to avoid dripping.

Hold it over your plate until cool enough to eat in one delicious bite. The fondue may separate and become rubbery if allowed to cool. So keep it bubbling. Adding warm wine, a little at a time, should restore it to the right consistency.

Beef fondue and potatoes and dab serve their turn in the fondue pot.

BEEF FONDUE: Cut beefsteak into bite-sized chunks, about one-inch square, allowing 1/2 pound per person. Heat cubes on wooden board or platter. Put peanut oil in chafing dish to depth of two inches. When oil is gently boiling, it is time to begin. Each guest spears a piece of steak with a fondue fork and holds it in the boiling oil until it is cooked to their preference.

These can be dunked in a variety of sauces and condiments: Finely chopped Bermuda onions, sour cream with horseradish, chutney, chili sauce, prepared steak sauce, Russian dressing, or mustard mayonnaise.

POTATOES AND DAB

Potatoes boiled in their jackets
3 tbsp. oil or melted butter
5 tbsp. vinegar
2 onions, finely minced
Salt and pepper

Hot boiled potatoes are brought to table in a bowl. Each person takes a potato and peels it on his plate. Cut into bite-sized chunks, each piece is dipped into the combination of very hot sauce in the fondue pot: butter, vinegar, onions and salt and pepper.

The sauce may be varied by adding chives instead of onions, bits of bacon, and a touch of oregano or thyme.



CHEESE

ENCHILADAS

TORTILLAS:

- 2 teaspoons butter
- 1 cup all-purpose flour
- 1/2 cup yellow corn meal
- 1/2 teaspoon salt
- 12/3 cups milk
- 1 egg

MEAT MIXTURE:

- 2 tablespoons butter
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 1 pound ground chuck
- 2 cups water
- 1 teaspoon oregano
- 1/2 teaspoon salt
- 1/8 teaspoon cumin

TOMATO SAUCE:

- 2 tablespoons butter
- 1/2 cup chopped onion
- 1 can (1 lb. 12 oz.) tomatoes
- 1 can (10 3/4 oz.) condensed tomato soup
- 1 can (8 oz.) tomato sauce
- 2 tablespoons chili powder
- 1 cinnamon stick
- 2 whole cloves
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/4 cup butter

ENCHILADAS:

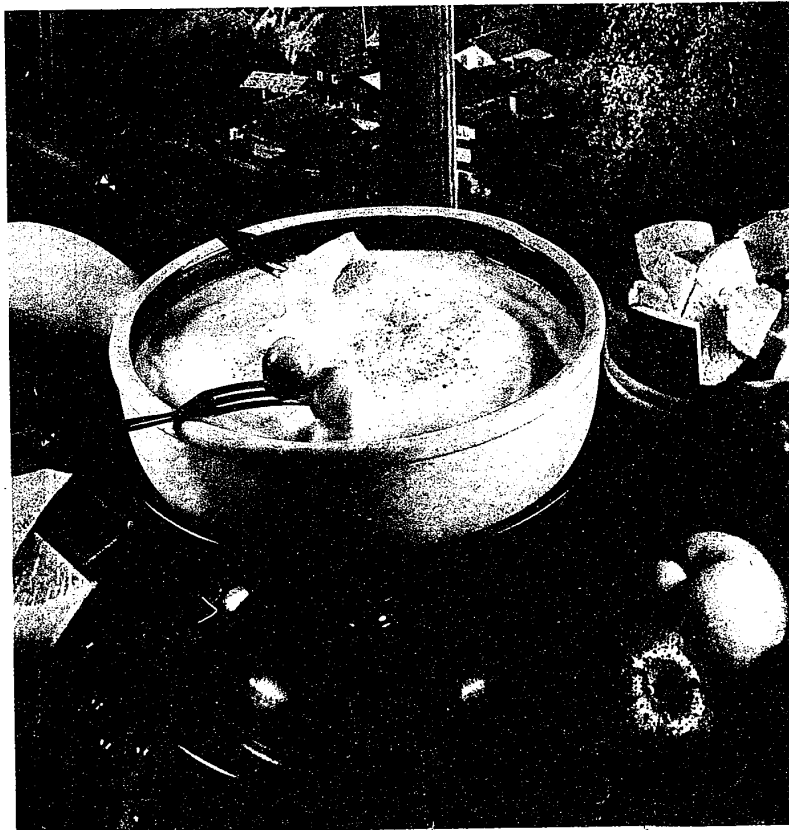
- 2 cups shredded Cheddar cheese
- 1 cup chopped Spanish onion
- Black olives
- Parsley

To prepare Tortillas: Melt butter in an 8-inch skillet. Combine flour, corn meal and salt in mixing bowl. Add milk, egg and melted butter (set aside skillet); beat until smooth. Heat skillet over medium heat. For each tortilla pour 3 tablespoons batter in skillet; immediately rotate pan. Cook until light brown; turn and brown other side. Stack between sheets of waxed paper until ready to use. (Tortillas may be frozen.) Yield: 12.

To prepare Meat Mixture: Melt butter in skillet; saute onion and garlic. Add meat; brown. Drain off excess fat. Add water, oregano, salt and cumin. Simmer until liquid is almost evaporated (about 3/4 hour).

To prepare Tomato Sauce: Melt butter in skillet; saute onion. Add tomatoes, tomato soup, tomato sauce, chili powder, stick cinnamon, cloves and salt. Simmer, stirring occasionally, until reduced 1/3 (approx. 45 minutes). Strain; add sugar and butter. Stir until butter melts. Yield: approx. 3 cups.

To make Enchiladas: Divide evenly among the twelve tortillas meat, 1 cup cheese and onion; roll. Place in buttered baking dish, 13 x 9 x 2-inch; pour over tomato sauce. Bake in preheated 350 degree oven 15 minutes or until heated through. Top with remaining 1 cup cheese and bake until cheese is melted (5 minutes). Garnish with olives and parsley. 6 servings.



SWISS FONDUE

- 4 cups (1 lb.) shredded Swiss cheese
- 1/4 cup all-purpose flour
- 1 clove garlic, halved
- 2 cups sauterne
- 1/2 teaspoon salt
- 1/2 teaspoon Worcestershire sauce
- Dash of ground nutmeg

Toss together cheese and flour. Rub inside of 3-quart saucepan with garlic; discard garlic. Add sauterne and heat until bubbles rise. Over medium low heat add cheese, 1/2 cup at a time, stirring until cheese is melted after each addition. Add salt, Worcestershire sauce and nutmeg. Transfer to fondue pot. Serve with cubes of French bread, vegetable or fruit dippers, cooked ham cubes or cooked shrimp. Yield: 3 1/2 cups.

VARIATIONS

TOMATO-SWISS FONDUE: Substitute tomato juice for sauterne. Substitute 1 teaspoon crushed basil leaves for nutmeg.

MOCK FONDUE: Substitute white grape juice for sauterne.

ITALIAN FONDUE

- 3 cups (12 oz.) shredded Cheddar cheese
 - 1 cup (4 oz.) shredded Provolone cheese
 - 3 tablespoons all-purpose flour
 - 1/2 pound ground chuck
 - 1 can (15 oz.) tomato sauce
 - 1/2 cup white Chianti or dry white wine
 - 1 1/2 tablespoons Italian salad dressing mix
- Toss together cheeses and flour. In a 3-quart saucepan brown meat; drain off excess fat. Add tomato sauce, wine and salad dressing mix. Heat until bubbly. Over medium low heat add cheese, 1/2 cup at a time, stirring until cheese is melted after each addition. Transfer to fondue pot. Serve with cubes of Italian bread and vegetable dippers. Yield: 4 1/2 cups.

CAMPFIRE FONDUE

- 2 cups (8 oz.) shredded Cheddar or Swiss cheese
 - 2 tablespoons all-purpose flour
 - 1/4 teaspoon paprika
 - 1 can (10 1/2 oz.) condensed cream of celery soup
 - 1/2 cup beer, white wine or water
- Toss together cheese, flour and paprika. In a 2-quart saucepan combine soup and beer; heat. Over medium low heat add cheese, 1/2 cup at a time, stirring until cheese is melted after each addition. Transfer to fondue pot. Serve with French bread cubes, vegetable or fruit pieces or canned cocktail frankfurters. Yield: 2 cups.