

Winter's Feast

Hearty appetites are a big part of the winter sports scene.

Have something hot and satisfying and a little different for your hungry athletes when they come in from the cold outdoors, their cheeks rosy and their stomachs rumbling.

How about fondue? A famous Swiss creation enjoyed in Swiss chalets by Alpine skiers and mountain climbers, fondue has crossed the Swiss border and has made its delicious way to the U.S.

There are now fondue pots, each with its own burner, of all shapes, sizes and construction in most department stores and gourmet cook shops.

A special bonus is that people get easily acquainted at fondue parties. They sit around small tables each with its own fondue pot and let down their hair quickly as they dunk, swirl and eat foods that they dip into the communal fondue pot.

No stiffness or grim formality at a fondue party -- so hostesses take note!

For a small gathering bring your fondue pot into the living room or family room before the fire place. You're guaranteed to have a cozy, intimate visit.

ALPINE CHEESE FONDUE

1 clove garlic, cut in half
 ½ lb. natural Swiss cheese, shredded
 ½ lb. Gruyere, shredded
 3 Tbsns. flour
 2 cups dry white wine (Neuchatel, Rhine or Chablis)
 1 Tbspn. lemon juice, optional
 Dash of pepper
 Dash of nutmeg
 2 Tbsps. kirsch or cognac
 ¼ tspn. salt, or to taste

Rub inside surface of ceramic fondue pot with garlic; discard. Toss cheeses with flour. Pour wine into fondue pot; set over low heat. When small bubbles show on bottom and around edge of pot, stir in lemon juice and handfuls of cheese, stirring constantly, after each addition, with wooden spoon until cheese melts. Stir in spices and kirsch or cognac. Serve at once with French or Italian bread cubes, cut so each cube has a crust edge. Spear a bread cube in cheese mixture; cool slightly before eating. Yield: About 3 cups fondue, 6 to 8 servings.

Note: Small meatballs and shrimp may be used for dunking, too.



CHOCOLATE FONDUE

2 Tbsps. honey or light corn syrup
 ½ cup light cream or half and half
 1 bar (8 ¾ or 9 ounce) milk chocolate, broken into very small pieces
 ¼ cup finely chopped toasted almonds, or pecans, optional
 1 tspn. vanilla
 2 Tbsps. Cointreau, optional
 Heat honey and cream or half and half in fondue pot over direct high heat. Lower heat; stir in chocolate pieces. Heat, stirring constantly, until chocolate is melted. Stir in nuts, vanilla and Cointreau, if used. Let guests

spear favorite foods for twirling with fondue fork and swirl in chocolate mixture. Cool slightly and eat. Yield: About 1 ½ cups sauce.

Foods for Twirling in Chocolate Fondue:

Use any assortment of the following:
 Cake: Bite-size chunks of angel food or pound cake
 Bananas: Cut crosswise into bite-size pieces
 Marshmallows
 Ladyfingers
 Orange sections, well drained



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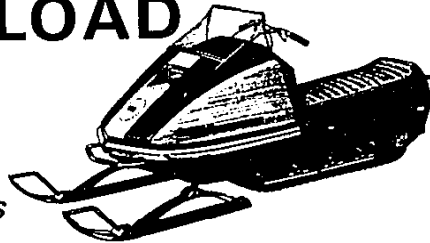
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