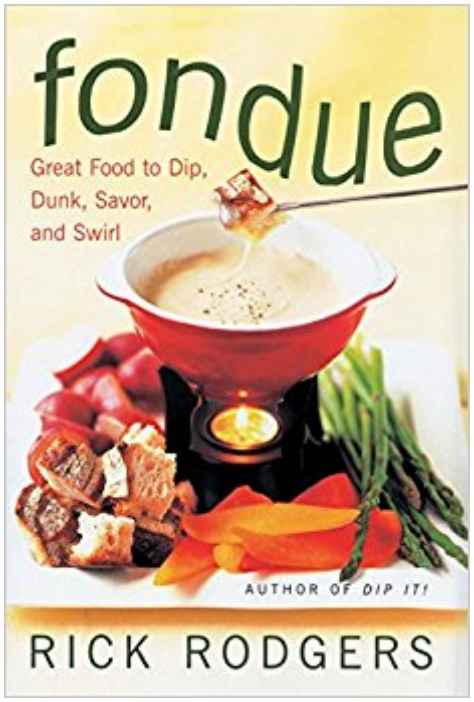
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# Fondue: Great Food To Dip, Dunk, Savor, And Swirl




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## Synopsis

Fondue is back, bigger and better than ever, popping up in kitchens everywhere! Rick Rodgers presents more than fifty sensational recipes that combine the newest tastes with traditional favorites, creating versatile and mouth-watering fondues that will thrill fondue lovers.Rediscover the pleasure of cooking food at the table with your friends and family as contemporary flavors and ingredients -- roast garlic, fresh ginger, sun-dried tomatoes, balsamic vinegar, and espresso-are stirred into today's fondue pot. This is great food that is simple to make and perfect for entertaining.If you love the classic cheese version, try dipping cooked shrimp or artichoke hearts into Italian Fontina and Porcini Fondue; or vegetables and apples into Gorgonzola, Port, and Walnut Fondue. Dunk focaccia or Italian salami into Sun-Dried Tomato Pizza Fondue, bite-sized cubes of bread or even chicken breast into Classic Swiss Fondue, made with three cheeses for a deliciously authentic masterpiece.Meat lovers will go for Fondue Bourguignonne, where chunks of table-fried meats (or poultry or fish) are dipped into a variety of quick-to-make sauces. Serve boneless leg of lamb with Balsamic Vinegar-Mint Sauce or turkey breast with Cranberry-Lime Mayonnaise.Many Asian cuisines have their own versions of fondue that are popular choices for communal meals. Known as hot pots, they're an exotic mix of ingredients in a special savory stock. Try the famous Japanese version, Shabu-Shabu, with paper-thin slices of beef and a sesame dipping sauce, or the Classic Chrysan themum Hot Pot, composed of a variety of meats and fish to be dipped in a soy-sherry sauce.For the confirmed dessert fanatic, nothing will please the palate more than sweet and rich tastes from your fondue pot. The choices are intoxicating-fresh strawberries, pineapples, and cherries, and chunks of pound cake can be swirled into Classic Chocolate Fondue. A sinful concoction of peanut butter and milk chocolate is made to be savored with bananas or brownies. And who can resist dipping a cookie or two in Venetian Espresso Fondue?Intense in taste and flavors, innovative in form and preparation, fondue is the way we want to eat today.

## Book Information

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## Customer Reviews

There was a time in America (the dark ages of the 1960s and early 1970s) when fondue was synonymous with cubes of white bread dipped in melted Velveeta. After a brief craze, fondue went the way of lava lamps, shag carpeting, and leisure suits, its pot and skewers retired to the back of a high kitchen cupboard where they’re forgotten until the next garage sale. Now, however, fondue is making a comeback, and--like Barbie--it’s gotten a whole new look. In Fondue, Rick Rodgers takes the three basic fondues--cheese, chocolate, and fried--and mixes in the flavors of the ’90s--everything from sun-dried tomatoes to espresso. He even adds a fourth category, Asian fondue, for those fat- and calorie-conscious cooks who prefer their food simmered in broth. Swordfish Fondue with Tapenade Mayonnaise; Gingered Curry and Cheddar Fondue; Vietnamese Beef Fondue with Rice Vinegar Stock and Anchovy-Pineapple Sauce--the ’60s were never like this! In Fondue, Rick Rodgers proves that, once again, it’s hip to dip.

Rick Rodgers is the author of more than thirty-five cookbooks, including the bestselling 101 series (Thanksgiving 101, Christmas 101, Barbecues 101) and beloved cookbooks on everything from fondue to slow cookers to comfort food. His recipes have appeared in Cooking Light, Fine Cooking, and Food & Wine and on epicurious.com, and he is a frequent contributor to Bon AppÃƒÂ©tit. He lives in the New York tristate area.

It had been a long time since I dusted off the old fondue pot and bubbled up that tired and overly tried and true "Swiss Cheese Fondue" recipe that was the only one I ever made. But, since getting Rick Rodgers slim book I’ve made a few others and was pleasantly surprised. They all came out so well that friends and relatives wanted the recipes.I admit that I really didn’t know much about fondueing until I read this cookbook. On page 15, for instance, Rick says, "Fondue is most easily prepared in a saucepan on the kitchen stove, then transferred to a fondue pot for serving. (I always cooked it right in the fondue pot with a Sterno burner underneath...waiting...and waiting for the cheese to melt. What did I know?) While some cooks enjoy the showiness of mixing the fondue at

the table, I think it’s a hassle, and the tabletop burners are rarely strong enough to do any actual cooking. (How true!) If you wish, prepare the fondue on the stove in its ceramic or earthen ware fondue pot, but use a flame diffuser to keep the pot from cracking." (Practical advice I could have used way back when I mistakenly thought I knew something about entertaining.)The recipes I tried and liked were: "Classic Swiss Three Cheese Fondue", though I chose to try a variation of it by using Rodgers’ "French Gruyere Fondue" recipe. Incredible! My daughter asked me to make a chocolate fondue, since she recently had had a taste of one at a college party, so I made Rick’s "Classic Chocolate Fondue." She and her friends raved about it. My wife and I made "Classic Beef Fondue with Sour Cream and Horseradish Sauce" and loved it! In fact, we will definitely make it again for a special dinner at home...on our anniversary...while enjoying a chilled glass of wine, soft music, and Rick’s "Classic Beef Fondue" for two.I highly recommend this cookbook. 5 Stars.

Rodgers is a prolific cookbook writer of all types and sorts, including his Christmas and Thanksgiving 101 books, as well as the more serious and magnificent cookbook on Vienna, et al Bakery.This is focused on a comeback entry, fondue. Many of us from sixties and seventies went through the rage for this and had not thought of it for awhile. Now this resurrgence, and Rodgers provides us with a quality work to explore this new appetizer, main course and dessert entry.He provides equipment section, that although brief is usuable and reliable info. Would have been nice to have photos and source info, but these aren’t really that vital to this food venue.His creativity in collected these recipes is what makes this book valuable: feast your fondue spear on such as: Sun Dried Tomato Pizza Fondue; Caribbean Edam and Habanero Chile Fondue; Rosemary Ragna Cauda with Vegetables; White Chocolate and Raspberry Swirl Fondue; and Double-Berry and Riesling Fondue.Each is helped by a "What To Dip" box with many times dozen and more items suggested.

This is my first exposure to Rick Rodgers’ writing and I am already looking to buy more of his cookbooks. He is thorough in his explanations of what equipment, chocolate, cheese, etc. to buy without being wordy or condescending. Each recipe comes with a paragraph lesson of its origin (e.g. Swiss, French, Italian) and/or American fondue versions and/or to whom the recipe would appeal. This book has such a variety of recipes that both the more and less adventurous eaters in your dinner party will be gastronomically satisfied. For a real Swiss experience, I recommend the Classic Swiss Three-Cheese Fondue and the Classic Chocolate Fondue. Recipes I’ll be trying at my next fondue party are: Italian Fontina and Porcini Fondue, French Gruyere and Onion Fondue, and

the Original Toblerone Fondue. This book offers years of interesting entertaining. Rick Rodgers' recipes and dipping suggestions can be trusted to provide a superior dining experience.

I ordered this book as a Valentine's Day present for my boyfriend (I also bought a fondue set via ). I read the other reviews, and I figured I might as well get it. Well, let me tell you! This is such a cute little book. I purchased the hardcover version of this book. It is a petite book, perfect size for keeping in a kitchen. I have a very small kitchen and it fits in perfectly. There are many recipes in this book, something for anyone in this book. I don't eat meat, and there are many recipes for myself. I highly recommend this book. The recipes come with suggestions of what foods you should dip into the fondues. There are also many alternatives to ingredients and ways to make the recipes healthy. Give it a shot!

Love the book!

I've had this book for nearly 10 years and love it! It's my go-to fondue recipe book that has delicious recipes that are easy to follow. Friends love the recipes I make using this book. Our favorite recipe is the Gouda fondue.

Like most people, my fondue pot was gathering dust on a high shelf in the hall closet. This book gives clear & easy recipes for appetizer and meal-size fondues, but also for desserts--something I had never attempted before. I recently made fondue for houseguests who were as tired as I was after a day of sight-seeing. It made for a perfect, easy meal as we sat around the table relaxing and talking about our adventures of the day. Thanks for a great time-saving book!

Given as a gift with a fondue set.

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