# Fondue Party Planner



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MENU

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# KIRSCH-WINE COCKTAILS

#### MAKES 6

- $\frac{1}{2}$  cup kirsch (cherry brandy)
- $\frac{1}{2}$  cup white wine, such as Riesling or
- Sauvignon Blanc
- 2 to 4 ounces natural cherry soda
- 24 dried cherries (about 2 ounces)

Combine kirsch and wine in a pitcher, and refrigerate until ready to serve. Fill six 10-ounce glasses with ice. Divide kirsch-wine mixture evenly among glasses. Top off each glass with the soda; stir. Garnish each drink with 4 cherries.

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# FONDUE BOURGUIGNONNE

#### SERVES 6

Try this with a red wine—preferably a Burgundy. You can substitute chicken or peeled shrimp for the beef and cook it in the same way until cooked through.

 $1\!\!\!/_2$  pounds beef fillet, cut into 1-inch cubes, at

- room temperature
- 1 tablespoon extra-virgin olive oil
- <sup>3</sup>⁄<sub>4</sub> teaspoon coarse salt
- Freshly ground pepper
- Roasted Vegetables (recipe follows)
- Spicy-Sweet Chili Sauce (recipe follows)
- Chimichurri Sauce (recipe follows)
- Horseradish-Mustard Sauce (recipe follows)
- Store-bought Vidalia onion-fig sauce or barbecue sauce

Toss beef with oil to coat. Heat a 12-inch skillet over high heat. Season half the beef with half the salt and pepper; transfer to skillet (don't crowd the pan). Sear beef, without turning, 2 minutes. Flip, and cook until medium-rare, about 2 minutes more. Transfer to a bowl. Repeat with remaining beef, salt, and pepper. Serve with roasted vegetables and sauces.

# **ROASTED VEGETABLES**

#### SERVES 6 TO 8

8 ounces fresh mushrooms, such as cremini, shiitake, or button, trimmed

2 bunches baby or 3 medium turnips, peeled and left whole or cut into wedges if large, root end left intact

1 small delicata or acorn squash (about 1<sup>1</sup>/<sub>4</sub> pounds), seeded and cut into <sup>1</sup>/<sub>4</sub>-inch-thick rounds

8 to 10 small carrots (about 1 pound)

8 very small or 2 medium red onions, left whole

and root end left intact or cut into wedges if large

4 garlic cloves, smashed

5 tablespoons extra-virgin olive oil

Coarse salt and freshly ground pepper

Preheat oven to 450°. Divide vegetables and garlic between 2 rimmed baking sheets. Drizzle each sheet with half the oil, and season with salt and pepper. Toss to coat. Bake until vegetables are tender and golden, 40 to 50 minutes.

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# SPICY-SWEET CHILI SAUCE

### MAKES ABOUT 11/4 CUPS

<sup>3</sup>⁄<sub>4</sub> cup sambal oelek (chili paste)

<sup>1</sup>/<sub>4</sub> cup fresh lime juice (about 2 limes)

1/4 cup honey

Stir sambal oelek, lime juice, and honey in a small bowl. Sauce can be stored in the refrigerator up to 2 days.

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#### RECIPES

# CHIMICHURRI SAUCE

#### MAKES ABOUT 1 CUP

To prepare this sauce up to two days ahead of time, combine all the ingredients except for the fresh herbs, and refrigerate. Add the cilantro and parsley just before serving.

<sup>1</sup>⁄₃ cup finely chopped fresh cilantro

<sup>1</sup>/<sub>3</sub> cup chopped fresh flat-leaf parsley

3 garlic cloves, minced

- <sup>1</sup>/<sub>2</sub> cup safflower oil
- 1 teaspoon coarse salt

1 teaspoon freshly ground pepper

1 teaspoon cayenne pepper

2 teaspoons chili powder (preferably from

ancho chiles)

2 teaspoons dried oregano

1/4 cup red wine vinegar

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# HORSERADISH-MUSTARD SAUCE

#### MAKES ABOUT 11/3 CUPS

1 cup sour cream (8 ounces)

6 tablespoons prepared horseradish

1<sup>1</sup>⁄<sub>2</sub> tablespoons Dijon mustard

Course salt and freshly ground paper

Stir sour cream, horseradish, and mustard in a small bowl; season with salt and pepper. Sauce can be stored in the refrigerator up to 2 days.

Put all the ingredients in a jar, and shake

until well combined.

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# CLASSIC CHEESE FONDUE

#### SERVES 8 TO 10

Cheese fondue is best eaten immediately, since it thickens as it cools.

1 garlic clove, halved lengthwise

 $1\frac{1}{2}$  cups dry white wine or apple cider

 $1\!\!\!\!/_2$  pounds assorted Swiss-style cheeses, such as

Gruyère, Emmentaler, and French raclette, grated

(about 9 cups)

2 tablespoons cornstarch

2 tablespoons freshly squeezed lemon juice (about 1 lemon)

Freshly grated nutmeg (optional)

Freshly ground white pepper (optional)

Assorted accompaniments for dipping (see page 10)

FOLD

1. Rub inside of a fondue pot thoroughly with cut sides of garlic halves; discard garlic. Pour wine or cider into pot, and place over medium-low heat. When liquid starts to bubble, start adding cheese by the handful, stirring until melted and combined.

2. In a small bowl, whisk cornstarch with lemon juice until cornstarch dissolves; stir into cheese mixture. Continue whisking until mixture is smooth and bubbling slightly, about 5 minutes. Season with nutmeg and pepper, if desired.

3. Transfer fondue pot to the table, and set over a warming candle. Serve immediately with assorted accompaniments, as desired.

# SPANISH CHORIZO FONDUE

#### SERVES 8 TO 10

1 garlic clove, halved lengthwise

3 ounces chorizo sausage, minced

1 small red bell pepper, ribs and seeds removed, minced

 $1\frac{1}{2}$  cups plus 2 tablespoons dry sherry or white wine

1<sup>1</sup>/<sub>2</sub> pounds assorted semifirm Spanish cheese, such as

manchego, Garrotxa, Mahon, and Idiazabal, grated (about 9 cups)

2 tablespoons cornstarch

Assorted accompaniments for dipping (see page 10)

FOLD

1. Rub inside of a fondue pot thoroughly with cut sides of garlic halves; discard garlic. Place chorizo and bell pepper in pot, and place over medium heat. Cook, stirring, until pepper is tender and chorizo is crisp and browned, 8 to 10 minutes.

2. Pour  $1\frac{1}{2}$  cups sherry into pot, and reduce heat to medium-low. When liquid starts to bubble, start adding cheese by the handful, stirring until melted and combined.

3. In a small bowl, whisk cornstarch with remaining 2 tablespoons sherry until cornstarch dissolves; stir into cheese mixture. Continue whisking until mixture is smooth and bubbling slightly, about 5 minutes.

4. Transfer fondue pot to the table, and set over a warming candle. Serve immediately with assorted accompaniments, as desired.

# CHOCOLATE FONDUE

#### **SERVES 10 TO 12**

1 pound semisweet chocolate

2 cups heavy cream

<sup>2</sup>/<sub>3</sub> cup plus 2 tablespoons chopped nuts (optional)

Assorted accompaniments for dipping (see page 10)

Set a heatproof bowl over a pan of barely simmering water. Combine chocolate and cream in bowl or in a double boiler. Using a wooden spoon, stir occasionally until chocolate is melted and mixture is smooth. Stir in nuts, if desired. Transfer to a fondue pot, and set over a warming candle. Serve immediately with assorted accompaniments, as desired.

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# CARAMEL FONDUE

#### **SERVES 10 TO 12**

Let the hot caramel cool slightly before serving.

2 cups sugar

1 cup heavy cream

1 vanilla bean, split lengthwise and seeds

# scraped

Assorted accompaniments for dipping (see page 10)

 In a heavy saucepan, combine sugar and ¼ cup water. Cook over mediumlow heat, stirring with a wooden spoon, until sugar has dissolved. Cover; bring mixture to a boil. Keep covered, about
minute, to let condensation wash down inside of pan to prevent crystals from forming (or wash down sides of pan with a wet pastry brush).

2. Raise heat to medium-high. Without stirring, cook, swirling pan, until mixture turns a medium to dark amber. At arm's length, carefully add cream (it will spatter). Add vanilla bean seeds to pan, and whisk to combine. Transfer to a fondue pot, and set over a warming candle. Serve immediately with assorted accompaniments, as desired.

# ACCOMPANIMENT OPTIONS



- CUBED BREADS AND GRISSINI (BREADSTICKS)
- STEAMED NEW-POTATO WEDGES
- BELL-PEPPER STRIPS
- SLICED FENNEL IN LEMON JUICE
- BLANCHED BROCCOLI AND CAULIFLOWER
- PROSCIUTTO OR BRESAOLA SLICES
- PEELED BOILED SHRIMP
- WHOLE CHERRY OR GRAPE TOMATOES
- PITTED GREEN OR BLACK OLIVES
- PICKLED ONIONS, MUSHROOMS, CORNICHONS, OR GHERKINS
- MADELEINES AND POUND-CAKE CUBES
- SHORTBREAD COOKIES
- MARSHMALLOWS
- FRESH STRAWBERRIES AND MELON, PEAR, PINEAPPLE, APPLE, AND ORANGE PIECES
- CANDIED GINGER AND DRIED FRUIT





# TIPS FOR SHOPPING, PREPPING, AND CLEANUP

#### CHEESE FONDUE

- 1. Do prep work ahead of time. Wash and slice vegetables a day early; keep them in damp paper towels in resealable plastic bags until ready to use.
- 2. Don't double the recipe. To serve a large group, it's best to make multiple batches throughout the party; measurout ingredients beforehand to simplify this task.
- 3. Use the right cheeses. The varieties we suggest are flavorful and melt well.

### CHOCOLATE FONDUE

- 1. Prepare ingredients in advance. Chop chocolate and nuts a day ahead. Store, in a sealed plastic container, at room temperature.
- 2. Good-quality chocolate is important. The better it tastes on its own, the better it will taste as part of fondue.
- 3. Try milk chocolate. In place of semisweet, you can melt milk chocolate for a sweeter result.

### CARAMEL FONDUE

- 1. Let the caramel cool a bit before serving—but not too much. Keep the fondue warm in a double boiler 10 to 30 minutes before you serve it.
- 2. Clean up with ease. Once caramel starts to harden, cleaning the pot can be difficult. Add enough water to cover the caramel, and bring to a boil; while water is still hot, stir up residue and discard.



# FONDUE ETIQUETTE

Fondue, an alpine favorite that gets its name from the French word for "melt," involves eating food that is dipped or cooked in a shared pot on the table. It is a Swiss tradition: The original cheese fondue, according to legend, was invented in 16<sup>th</sup>-century Zurich by a cook who had nothing but cheese and bread in the kitchen. It has evolved into a more elegant dish, made with ingredients such as Emmentaler and Gruyère cheeses, white wine, and kirsch.



According to *Emily Post's Etiquette*, when eating cheese or chocolate fondue, guests should use their fondue forks to spear a piece of bread, fruit, or cake, and dip it into the pot. The coated piece should be held over the pot for a moment so that any drips end up in the pot. The food is removed from the fondue fork onto a dinner plate and eaten with a dinner fork. That said, in a more casual atmosphere it is fine to eat directly from the fondue fork, as long as everyone is careful not to let their mouths touch the forks that will be going back into the pot. With meat fondue, pieces of raw meat are speared with the fondue fork and placed carefully in the pot. When cooking is done, the meat is removed to the plate and eaten with a separate fork while the next piece cooks. In the case of meat fondue, one should never eat directly from the cooking fork, since it will be very hot. It is best to have no more than four to six diners using the same pot and to give each guest a color-coded fondue fork. That will eliminate the chance of mix-ups when the forks are in the pot.

LEAF-ADORNED NAPKIN RINGS

These napkin holders look as though they've fallen from a whimsical, imaginary tree. The soft, luminous prints—and of course the leaf shapes—will set a seasonal tone that's fitting for both formal and casual tables. All you need to make these napkin rings are scissors, glue, and access to a color printer.

#### NAPKIN RING HOW-TO

Print desired number of copies on a color printer (you'll get two rings per 8½-by-11-inch sheet). Use a glue stick to secure each copy to construction paper; cut out with a utility knife or scissors. On each template, make two cuts where indicated. Bring ends together, and slide slits into each other to form a ring. Roll up fabric napkin, and slide inside holder.



CLIP-ART CRAFT: PAPER NAPKIN RINGS

