

Entertaining Gets “Saucy” With New Fondue Recipe

(NAPSA)—From velvety cream sauces to mouthwatering Hollandaise, almost every great sauce begins with butter. But did you know butter can also improve your fondue?

“Just a few tablespoons of butter makes any fondue foolproof,” says recipe expert Judy Vance, who has tested and developed hundreds of recipes during her 25-year career. “Not only does butter keep the texture smooth and creamy—as it does for most sauces—it also gives the fondue a rich flavor boost.”

Whether you’re experimenting with fondue for the first time or looking to revamp an old favorite, why not give this simple variation a whirl: “Savory Swiss Fondue with Chicken and Vegetable Dippers”—a smooth blend of baby Swiss, milk, all natural butter and spices served with chunks of broiled chicken and seasonal vegetables for dipping.

With its basic ingredients and quick prep time, this tangy fondue offers a surefire solution for time-crunched cooks, says Vance. “Plus, the butter helps reduce the possibility of scorching—a common dilemma for most fondues.”

Sidestep other fondue foibles with these simple fon-“dos”:

- DO experiment. While crusty bread is a natural dipper for Swiss cheese fondue, also consider dunking bite-sized pieces of cooked ham, chicken or turkey; steamed vegetables; or bite-sized pieces of apples, pears, plums and pineapples.

- DO have a plan B. If you’re pressed for time, try this fondue alternative: bring chicken broth, garlic and lemon juice to a boil, reduce heat, then add butter a tablespoon at a time to make a thickened sauce.



- DO dig deep. When dipping in the fondue, make sure to dig to the bottom of the pot for the best flavor. And never double dip!

- DO keep any leftovers. Rekindle last night’s fondue as a delicious sauce for scrambled eggs, hash browns, pasta, baked potatoes or steamed vegetables.

- DO save room for dessert. Even chocolate fondue can benefit from butter, says Vance. “Butter enhances the natural flavor of the chocolate and improves its meltability.” For a festive dessert, try dipping peppermint candies or cookies into chocolate fondue.

Hungry for more delicious sauce recipes? Visit the Web site www.butterisbest.com to find tasty toppings for entrées, desserts, appetizers and sides featuring the flavor of all natural butter.

Savory Swiss Fondue with Chicken and Vegetable Dippers

Developed by the American Dairy Association on behalf of the American Butter Institute

Makes: 6-8 servings

Prep time: 30 minutes

Cook time: 30 minutes

Ingredients:

Chicken:

- 1 pound boneless, skinless chicken breasts, cut into 1-inch chunks**
- seasoned salt and pepper to taste**

Fondue:

- ¼ cup butter**
- 1 clove garlic, minced**
- 2 tablespoons all-purpose flour**
- ¾ cup milk**
- 1 tablespoon Worcestershire sauce**
- 1 teaspoon dry mustard**
- ¼ teaspoon hot pepper sauce, or more to taste**
- ½ cup white wine or non-alcoholic wine**
- 3 cups (12 ounces) Swiss cheese, shredded**

Accompaniments:

- bread cubes**
- broccoli flowerets**
- blanched asparagus**

Thread chicken onto metal or bamboo skewers. Season to taste with salt and pepper. Broil until chicken is cooked through, about 3 minutes per side.

Meanwhile, melt butter in a fondue pot over medium heat. Add garlic and cook 2 minutes. Add flour and cook 1 minute while whisking constantly. Whisk in milk, Worcestershire sauce, dry mustard and hot pepper sauce and let pot simmer for 1 minute. Add wine and bring to simmer. Reduce heat to low and gradually add cheese, whisking until melted and smooth. Keep warm over a low flame.

Serve with chicken skewers, bread and vegetables for dipping.