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# Fun Fondues

Montana cooks will find a lot of fun, different and tasty fondues on Rural Montana's recipe pages this month. The first place \$30 winner is Arlyne Gottschalk of Kalispell for her Pesto Fondue. Placing second and winning \$20 is Lori Ramberg of Joplin for Chocolate Bar Fondue. Our third place \$10 winner is Teresa Shelley of Whitefish for Strawberry Fondue. For January, the recipe topic is "Make it Nice with Rice" and for February, please send us "For the Love of Cinnamon" recipes. Recipes must be in to Rural Montana Recipes, Box 3469, Great Falls MT 59403, e-mail rural@sofast.net, by the first of the month prior to the month of publication (December 1 for January).

## Pesto Fondue

- 1 large clove garlic, halved
- 1 cup dry white wine
- 1 1/2 cups grated, imported Fontina cheese
- 1 1/2 cups grated Swiss cheese
- 1/2 cup Romano cheese
- 3 tbsp. all-purpose flour
- 1/2 cup basil pesto\*

Rub a fondue pot or heatproof ceramic pot with garlic. Add wine and heat on medium high heat until hot. Toss cheeses in flour to coat. Add cheese one handful at a time, stirring constantly. When melted, add another handful until all are mixed well. Just before serving, swirl the Pesto over the top in a decorative pattern. Serve with one-inch pieces of cooked Italian sausage, cubes of French bread and cherry tomatoes for dipping. \*Pesto may be purchased or homemade.

*Arlyne Gottschalk • Kalispell*

## Chocolate Bar Fondue

- 32 oz. milk chocolate, grated
- 1 1/4 cups heavy cream
- 1 tbsp. instant coffee
- 1 tsp. vanilla extract
- 1 tsp. white sugar
- 1/3 cup hot water

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available at  
our website: [www.mtco-ops.com](http://www.mtco-ops.com)

In a saucepan over medium heat, melt the chocolate with the heavy cream. Mix in the instant coffee, vanilla extract, sugar and hot water. Continue to heat, stirring frequently, until the mixture is smooth. Makes 48 servings.

*Lori Ramberg • Joplin*

## Strawberry Fondue

- 1/4 cup sour cream or light cream
- 1/2 tsp. lemon juice
- 1 (10 oz.) pkg. frozen strawberries, thawed
- 1 tsp. cornstarch

Mix in a blender. Put in fondue pot and heat until thickened. Dip chunks of angel food cake, bananas, apples or what have you into it.

*Teresa Shelley • Whitefish*

## Cheese Fondue

- 1 clove garlic
- 1 cup shredded sharp cheddar cheese
- 2 tbsp. flour
- 2 cup shredded Swiss cheese
- 1/4 tsp. freshly ground nutmeg
- 1 cup beer
- 1/4 tsp. dry mustard
- 1/2 tsp. Tabasco
- 1/4 tsp. each salt and pepper

Rub garlic clove in a medium saucepan. Discard. In a plastic bag, mix flour, nutmeg, mustard, salt and pepper. Toss with cheese until coated. Heat beer in saucepan. Stir in cheese mixture and cook over low heat until melted. Add Tabasco. Transfer to fondue pot. Keep warm. If necessary, add more warmed beer or milk if it gets too thick. Serve with bread cut into 1" cubes. If possible leave a bit of crust on each cube. Cooked shrimp, 1" pieces of salami, cherry tomatoes, hot canned whole potatoes and whole ripe olives are also great dunkers.

*Kathleen Nelson • Fort Benton*

## Pizza Fondue

1 onion, chopped  
1/2 lb. ground beef  
2 (10 1/2 oz.) cans pizza sauce, or tomato sauce  
1 tbsp. cornstarch  
1 1/2 tsp. fennel seed  
1 1/2 tsp. oregano  
1/4 tsp. garlic powder  
10 oz. grated cheddar cheese  
1 cup grated mozzarella cheese

Brown onion and ground beef in a large saucepan. Mix pizza sauce and cornstarch together and add to meat. Add fennel seed, oregano and garlic powder to the mixture. Simmer for 30 minutes. Just before serving, add the cheeses. Stir over medium heat until the cheeses are melted. Pour into fondue pot. Serve with garlic bread or bread cubes.

*Renee Southworth • Laurel*

## Fabulous Crab Fondue

1 1/2 cups (6 oz.) grated Gruyère cheese  
1 (8 oz.) pkg. cream cheese  
1/2 cup half and half  
1/4 cup Sherry  
1 lb. fresh crabmeat, drained and flaked  
1 (16 oz.) loaf French bread, cut into one-inch cubes

Combine first four ingredients in top of double boiler; bring water to a boil. Reduce heat to medium; cook until cheese melts, stirring occasionally. Add crabmeat. Cook 5 to 10 minutes or until bubbly, stirring often. Pour into fondue pot. Serve with bread cubes. Yields 4 cups.

*Jane Bailey • Corvallis*

## White Almond Fondue

12 oz. almond bark  
1/3 cup half and half  
1-3 tbsp. amaretto or 2 tsp. almond extract  
1/4 tsp. cinnamon

Heat almond bark and half and half in saucepan over low heat, stirring constantly till smooth. Remove from heat and add amaretto (or extract) and cinnamon and stir till blended. Pour into fondue pot and heat over low flame. If mixture becomes too thick, stir in a tablespoon of half and half. Serve with assorted fondue dippers such as apple slices, banana chunks, dried apricots, grapes, kiwi slices, cherries, strawberries, melon wedges, mini doughnuts, pound cake cubes, pretzels, whole shelled nuts, vanilla wafers or shortbread.

*Linda Coco • Whitefish*

## New Years Eve Swiss Cheese Fondue

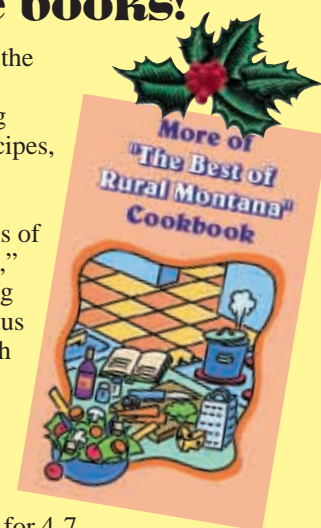
2 tbsp. butter  
2 tbsp. flour  
1 tsp. prepared mustard  
1 1/4 cup milk  
dash of garlic powder  
8 oz. (1 cup) cottage cheese  
8 oz. (2 cups) natural Swiss cheese, grated  
French bread pieces for dipping

Make a white sauce of the first five ingredients. Add the cottage cheese and beat until smooth over medium heat and gradually add the grated Swiss cheese. Stir constantly until the cheese is melted. Pour into a fondue pot. Serve with French bread pieces for dipping into the cheese.

*Pat Sheetz • Billings*

## Here's a great Christmas sale on recipe books!

For a limited time, the price of the cookbook, "More of Rural Montana Recipes," containing nearly 150 of Montana's favorite recipes, has been reduced in price to \$8 plus shipping and handling. As a further recipe bonanza, the remaining copies of the original "Best of Rural Montana," containing 186 great recipes, is being sold for \$5, half its original price, plus \$1.50 for postage and handling. Both volumes are spiral bound for easy reading. For multiple book purchases, the postage and handling charges are listed below. For 1-2 books, add \$1.50 for shipping and handling. For 3-5 books, add \$2.00; for 4-7 books, \$2.50; for 8-10 books, add \$3.00; for 11-13 books, add \$3.50; and for 14-20 books, add \$4.00.



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