

Chocolate Fondue

1 cup light cream
1 1/2 cups sugar
4 (1 oz.) squares unsweetened chocolate
1/4 cup butter
1 tsp. vanilla

Heat first four ingredients in a fondue pot on high. Stir constantly until chocolate is melted. Reduce heat to medium and cook several minutes until thickened, stirring constantly. Add vanilla and turn the heat to low, just to keep warm for serving. Delicious served with, cherries, strawberries, banana chunks, apple slices, pineapple chunks, little cake squares, lady fingers, mini doughnuts or doughnut holes and nuts.

Natalia Korchmar • Eureka

Montana Shepherder's Bread Fondue

1 loaf sourdough bread, round, unsliced is best
1 (8 oz.) cream cheese
1 (8 oz.) Ricotta cheese
1 can crab (or frozen)
1/2 cup mayonnaise
2 tsp. lemon juice
1 tbsp. Worcestershire sauce
6 green onions, chopped
1 tsp. garlic salt
1 tsp. black pepper

Hollow out one loaf of sourdough bread; reserve pieces. Mix together all ingredients and put into hollowed bread. Wrap in foil and bake at 350° for one hour and 15 minutes. Remove and serve, using bread pieces as dippers. You can use fondue forks, chips or crackers with this dip too.

Wilma Fulkerson • Whitefish

Hot Crab Dip

2 pkgs. (8 oz. each) cream cheese
Seasoning salt, to taste
2 cans crab meat, drained
1/4 cup sherry
1/2 cup mayonnaise
1 tbsp. minced onion
2 tsp. prepared mustard

Combine all ingredients in a saucepan. Heat and stir until smooth. Serve in fondue pot with crackers and/or breads.

Norma Jean Replogle • Billings

Montana Hamburger Fondue

2 lbs. ground beef
1/2 large onion, chopped
1/2 green pepper, chopped
1 tsp. dried chilies
1 tsp. garlic powder
1 can tomato soup
1 can nacho cheese soup
1 can cream of mushroom soup

Brown ground beef, onion and green pepper. Drain. Add the rest of the ingredients, plus seasonings and heat on medium heat, stirring to blend until all are just to a simmering. Pour into a fondue pot and keep hot. Add water if it gets too thick. For dippers, use: raw vegetables, tortilla chips, snack crackers or chunks of an unsliced loaf of bread. Makes a good sized pot.

Madonna Balsam • Miles City

Chocolate Fondue

16 oz. Pkg. Hershey's chocolate chips
1/2 pt. cream
2 tsp. rum
1 tsp. vanilla

Put all ingredients in a fondue pot or small crock pot; stir occasionally. When it is melted, turn temperature down. When ready to serve, use fondue forks or cocktail forks to dip food. angel food cake, marshmallows, strawberries and mandarin oranges are excellent dippers.

Agnes DeLeon • Melrose