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Great Party Fondues



Synopsis

Impress your guests and take home entertaining to a new level with the recipes from *Great Party Fondues*, a guide to everything you need to know about preparing and serving great-tasting fondue with expert advice on fondue pots, ingredients, safety, and even etiquette. Whether they prefer cheese, savory, or dessert fondues, your guests will devour traditional favorites like Classic Swiss Fondue, international dishes like Rumaki, and innovative new recipes like Chipotle Sweet Potato Fondue. Twenty-eight stylish color photographs show will inspire you to follow the straightforward advice and no-fuss recipes.

Book Information

Hardcover: 128 pages

Publisher: Houghton Mifflin Harcourt; 1 edition (August 29, 2008)

Language: English

ISBN-10: 0470239794

ISBN-13: 978-0470239797

Product Dimensions: 5.5 x 0.6 x 8.9 inches

Shipping Weight: 14.4 ounces (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (57 customer reviews)

Best Sellers Rank: #335,249 in Books (See Top 100 in Books) #11 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Fondue Pots](#) #46 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Party Planning](#) #2341 in [Books > Cookbooks, Food & Wine > Cooking Methods](#)

Customer Reviews

We had so much fun fonduing on New Years. All of the recipes we used were delicious and so easy to follow. We chose not to do the traditional cheese and chocolate fondues and did the sweet potato, mushroom, and tomato vodka for appetizers. For our main course we did the hot pot with chicken and fish fry with shrimp, scallops and swordfish. For dessert we did the very berry and sweet wine and cheese. It was great. We all made different dipping sauces. We had 4 fondue pots going and lots of laughter. Don't think twice about buying this book.

I tried fondue cooking for the first time and I used this book to get all of my recipes. The items I made were the swiss cheese fondue, midnight chocolate and 4 dips for dipping cooked meat and vegetables into (ponsu sauce, bernaise, peanut butter and mustard). Everthing was absolutely

delicious. It was such a success that I actually felt like I was at a fondue restaurant. I'm usually very critical of my own cooking yet I couldn't find a bad thing about any of the recipes I tried. I look forward to another fondue day with new recipes. Also very good information about various types of pots and recommendations on ingredients. Highly recommend this book for beginners or experts.

This book is pleasing to the eye and culinary imagination, is easy to execute recipes from, and produces downright delicious results. We are already planning a holiday get-together based off the multitude of fondue recipes (savory and sweet) offered in this delicious fondue cookbook!

I had forgotten how much fun sharing fondu was in the 70's and 80's. The writer of this book somehow has updated Fondue with enough knowledge about today's food and health obsessions and interest in international flavors to make it more than a nod to nostalgia. I know for sure that we never tried Cauliflower Fondue with asiago and smoked paprika back then.... there may have been smoked something-- but it wasn't paprika. What an improvement on the 70's!! love the tips on what to serve it with and the very specific instructions for making it come out "right". That Tomato Vodka Fondue is off the charts delicious and Chocolate Midnight fondue is what I hope to be eating at the moment i die.

I purchased this book along with my Swissmar Montblanc Fondue Set. I LOVE the recipes in here! I love the fact that there are plenty of recipes that aren't so typical but a twist on the ordinary. This was my first fondue dinner at home and I am certainly not a great cook. We did a 3 course fondue dinner: Cheese - Jalapeno Jack Fiesta Meat - Classic Beef Chocolate - Toblerone Swiss Chocolate For a beginner, like myself, the recipes above are easy to follow and don't require too much culinary effort but still come out with restaurant quality. I cannot wait to try out more recipes in the near future!

Every fondue and sauce I've made from this book has been delicious, and I've made a bunch. The cauliflower fondue was a nice surprise. I can't wait to make the sweet potato fondue. I would recommend this book to anyone who wants varied fondue recipes. This has cheese, other savory, meat, chocolate, and other sweet fondues.

This book is a knock out winner. The recipes in this book include both novel and traditional types so there is something for everybody. I have given this book to several friends who love it. Fondue is

back!

This is a well organized and easy to read guide to making fondue but let me emphasize the word guide. The recipes included are a good start but the instructions do not provide adequate detail to actually make the various fondue dishes. For example, there is a recipe for caramel fondue (what an excellent idea!) but the instructions are very short and include no reference to specific cooking time or temperature. Anyone who has made candy knows that this is vital information. So, while this book was a good start that gave me ideas, I had to look elsewhere for specific recipe instructions on making the various dishes.

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