

## Cheese Fondue (Serves 6)

Kitchen #\_\_\_\_\_

Seasoned Croutons (1 package)

1/4 cup butter

1/4 cup flour

Pinch salt

1 cup chicken broth

1/2 cup milk

1 teaspoon Worcestershire sauce

1 cup grated Swiss or Cheddar cheese

1 cup grated Gruyere cheese

Dash paprika

\_\_\_\_\_ Grate & Measure the Gruyere cheese; set aside.

\_\_\_\_\_ Grate & Measure the Swiss or Cheddar cheese; set aside.

\_\_\_\_\_ Measure & Melt butter in a medium size saucepan over medium heat.

\_\_\_\_\_ Measure & Add flour and salt; heat for 2 to 3 minutes, stirring the entire time to cook the flour.

\_\_\_\_\_ Measure & Whisk in chicken broth, milk and Worcestershire sauce; continue to stir until the mixture is smooth.

\_\_\_\_\_ Whisk in the cheeses until melted and smooth.

\_\_\_\_\_ Pour mixture into a warm fondue pan. Sprinkle with a dash of paprika.

\_\_\_\_\_ Place croutons in a napkin lined basket & serve with the fondue.

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\_\_\_\_\_ Wash dishes & empty sink drains

\_\_\_\_\_ Rinse, dry dishes & sink

\_\_\_\_\_ Put dishes away & place recipe in basket

\_\_\_\_\_ Wipe off counters, stove, microwave & tables

\_\_\_\_\_ Sweep floors & place dirty towels in the laundry basket

## Pre-Lab Questions

1. What temperature are you preparing this recipe over?
2. Does this recipe use a roux? Explain why or why not.
3. What must you do to the cheese before making the fondue?
4. Which ingredients are providing the flavor in this fondue?
5. Why do you think croutons are being substituted for the bread cubes?
6. If you wanted to use fruit and/or vegetable dippers for this cheese fondue, what would be some good choices? Provide 3-5.
7. If you wanted to use this cheese fondue as a snack for the super bowl, what other dippers would pair well with it? Provide 3-5.
8. True or False: This entire recipe is being prepared in the fondue pot.
9. Explain why for the response you gave to the above true/false prompt.
10. Identify at least 8 kitchen tools and equipment you will need to prepare this recipe.