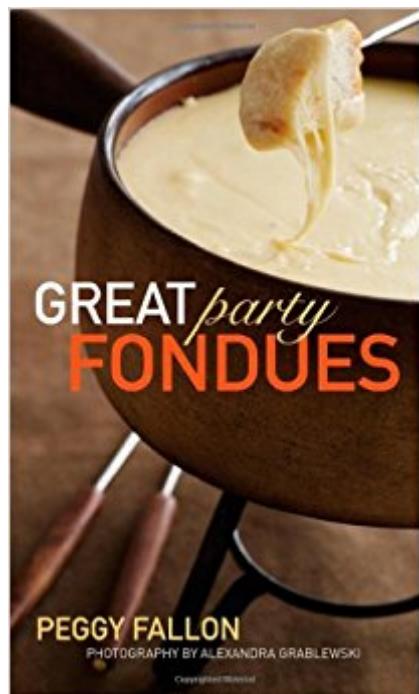


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Great Party Fondues



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

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Customer Reviews

"Great Party Fondues is bound to be popular." (MostlyFood.co.uk, June 2009)

PEGGY FALLON is the author or coauthor of eight cookbooks, including Great Party Fondues, and has contributed to dozens more as a recipe developer, tester, and editor. She currently develops recipes for clients including Dean & DeLuca, Kendall-Jackson Winery, Dacor appliances, Pacific Coast Farmers' Market Association, and The Barbecue Industry Association, among others. Fallon developed the recipes for Nuts, which was named Best Cookbook of the Year by Food & Wine magazine, and served as recipe consultant for the award-winning Mayo Clinic Williams-Sonoma Cookbook. She has also owned and operated her own catering company and has taught at numerous cooking schools.

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.

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.

Having recently tried and loved my first fondue experience, I decided to recreate the meal at home and purchased a fondue kit! But admittedly when I think of fondue, the first thing that comes to mind is cheese accompanied with bread, and chocolate along with strawberries! I knew there must be more out there and as a family that loves to cook decided to go with this book to accompany the fondue!! I made the right decision!! There are so many excellent , out the box type suggestions as well as the more ordinary! The recipes also suggest what you should serve as an accompaniment to each type of fondue and I am fully confident I can find something my kids will live (desert ideas aside) that will have them munching raw veggies with some delicious fondue accompaniment!For the Fall I cannot wait to try the sweet potato with chipotle (and it looks rather simple to make - this book has easy, concise steps); followed by the white chocolate with ginger!! I am determined that my Fondue will not follow the path of my ice cream maker and juicer (ie life in the cupboard) and become a regular fixture at mealtimes! This book might just make this happen!Easy to follow, simple fun recipes that use readily found ingredients and had something for every season, taste or age!! Love it!

really like this book - every recipe has color picture which is soooo important to a cook - quality

paper will withstand longtime use - ingredients are not: run-all-over-town to find and each recipe I've made so far has been delicious and guests must have liked (they ate until the pot was empty! and asked when I'm having them back)

Great fondue book. As it was a gift to my daughter I know she has looked up recipes and is using this book prior to parties.

This book was easy and simple. I made the tabletop Fish Fry with tuna (tasty and simple), chocolate butterscotch fondue (great texture good with strawberries, pound cake, cheesecake, chocolate brownies, apple, pears and blueberries) and swiss fondue with white cheddar vs expensive gruyere and this was great with all the veggies, potatoes, and fruits. This book gives great instructions and tips for great fondue nights, just as I had on Friday.

Great recipes and really easy. Cost-effective when ingredients are compared across cookbooks. Fondue is one of my favorite ways to put everything away and just have dinner. Try mini grilled cheese sandwiches with the tomato dip. Sourdough holds up well.

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 FiestaMeat - Classic BeefChocolate - Toblerone Swiss ChocolateFor 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!

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