Cuisinart®

INSTRUCTION & RECIPE BOOKLET



Electric Fondue Set

CFO-50CB

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

INTRODUCTION

Your party is sure to be a success with the elegant brushed stainless Cuisinart® Electric Fondue Set! The 3-quart nonstick pot will accommodate all your favorite fondue recipes, including chocolate, cheese, broth or oil. So call the family, or invite friends over to relax with a variety of great-tasting fondues, then enjoy easy, dishwasher-safe cleanup.

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IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. Always use hot pads when handling a hot fondue pot.
4. Do not immerse temperature control probe or magnetic cord in water or other liquids.
5. Close supervision is necessary when any appliance is used near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Cuisinart for examination, repair, or adjustment.
8. The use of accessory attachments are not recommended by Cuisinart and may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over the edge of counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving a fondue pot containing hot oil or other hot liquids.
13. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to Off, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. When making fondue with oil, the temperature of a fondue fork when removed from the hot oil is extremely hot. Take care not to eat directly from one of the fondue forks that has been removed from hot oil.
16. Be sure handles are secure and properly attached to bowl.
17. For oil-based fondues, do not fill fondue pot with more than 3½ cups oil.
18. Use only on heat-resistant surfaces.
19. Do not use more than eight fondue forks when cooking in hot oil.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

Do not immerse magnetic cord or temperature control probe in water or any liquid.

Do not attempt to defeat the detachable magnetic system by trying to permanently attach cord set to product.

Do not stick pins or other sharp objects in holes on magnetic cord set.

Do not use any type of steel wool to clean magnetic contacts.

This product contains no user-serviceable parts. Temperature control probe does not need lubrication. Do not attempt to service this product. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

An extension cord may be used with care. However, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the fondue pot. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or animals, or tripped over unintentionally.

NOTICE

This appliance has a polarized plug (one blade is wider than the other.) To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

PREPARING YOUR FONDUE POT FOR USE

Wash fondue pot, fondue ring and forks in hot, soapy water, Rinse thoroughly and dry. CAUTION: Do not wash or immerse the temperature control probe or cord.

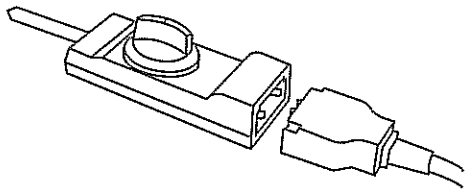
Before using the fondue for the first time, condition the nonstick cooking surface by lightly brushing the cooking surface with vegetable oil. Heat, uncovered, at setting #4 for up to 5 minutes. Turn to Off and cool completely. Wipe away excess oil.

INSTRUCTIONS FOR USE

Set fondue pot on a flat, dry, heat-resistant surface.

Set temperature control probe to Off and plug probe into temperature probe receptacle on fondue pot.

Attach magnetic end of cord assembly to the temperature probe socket. This should be done prior to plugging the cord into the wall outlet. The magnetic end of the cord is designed to only connect one way.



Be sure the cord is installed in the socket.

Plug cord into 120 Volt AC outlet.

Preheat if necessary.

Turn temperature control dial to desired temperature. Indicator light will turn on and then go off when selected temperature is reached. During cooking, the light will cycle on and off to indicate that the temperature is being regulated.

Use the fondue forks to spear foods for cooking or dipping. Be careful not to scratch the nonstick surface when placing forks in fondue pot.

NOTE: When ingredients are stirred in the fondue pot, use plastic, nylon or wooden utensils to prevent damage to nonstick surface.

After cooking or serving, turn temperature control dial to Off. Unplug cord from wall outlet. After fondue pot has cooled, remove temperature control probe.

HOW TO USE YOUR FONDUE POT WITH OIL

CAUTION: Extreme caution must be used when moving fondue pot containing hot oil or other hot liquids. Cooking with hot oil is not recommended when children are present.

CAUTION: Some spattering of oil will occur during cooking.

CAUTION: After food has cooked in hot oil/broth, remove fork carefully, taking care not to disturb others that may still be cooking.

Be sure fondue pot is completely dry before filling with oil. When making oil fondue, the temperature of fondue fork when removed from the hot oil is extremely hot. Take care not to eat directly from one of the fondue forks that has been removed from hot oil.

Place fondue pot on a flat, dry, heat-resistant surface. Attach temperature control probe to the temperature probe receptacle.

Attach magnetic end of cord assembly to the temperature probe socket. This should be done prior to plugging the cord into the wall outlet. The magnetic end of the cord is designed to only connect one way.

Fill fondue pot with 3½ cups of vegetable oil.

NOTE: Do not use more than 3½ cups oil.

Do not use butter, margarine, lard, olive oil or shortening in place of vegetable oil. Never add water or any other liquid to oil.

Place fondue ring on top edge of fondue pot. Use to hold fondue forks while cooking oil. CAUTION: Do not use more than 8 fondue forks at one time when cooking in hot oil. The fondue ring may also prevent some of the spattering during cooking. NOTE: Do not place a cover over the fondue pot when heating oil or cooking in oil.

Remove ice crystals or excess water on food before cooking in oil by blotting with a paper towel.

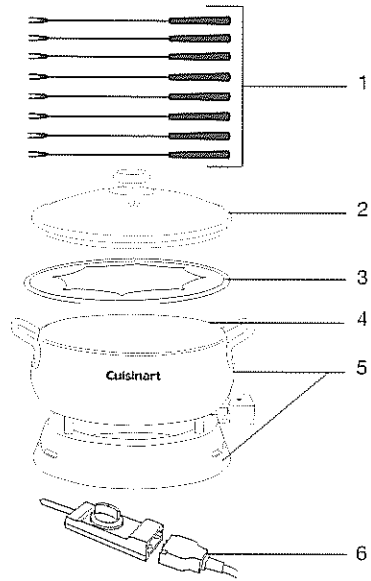
After fondue pot has cooled, turn temperature control dial to Off. Allow fondue pot and fondue ring to cool completely before moving or cleaning.

WARNING: DO NOT USE THE MAGNETIC POWER CORD SYSTEM TO DISCONNECT THE FONDUE UNIT. ALWAYS DISCONNECT PLUG FROM WALL OUTLET TO DISCONNECT FONDUE UNIT. Use only magnetic cord offered with this product. The use of any other magnetic cord may cause fire, electric shock, or injury.

CAUTION: The power cord is not to be removed during normal operation. If the plug becomes disconnected, the user should immediately unplug the cord from the wall outlet, then reconnect the magnetic plug to the socket.

SPECIAL FEATURES

1. **Fondue forks**
   Eight individual fondue forks
2. **Glass lid**
3. **Fondue ring**
4. **Fondue bowl**
   3-qt. stainless steel bowl with nonstick interior
5. **Brushed stainless steel housing and base**
6. **Adjustable temperature control probe**



CLEANING AND MAINTENANCE

WARNING: ALWAYS TURN TEMPERATURE CONTROL PROBE TO OFF; THEN DISCONNECT PLUG FROM WALL OUTLET BEFORE DISCONNECTING THE CORD.

CAUTION: Do not immerse magnetic cord or temperature control probe in water or any liquid.

Do not attempt to defeat the detachable magnetic system by trying to permanently attach cord set to product.

Do not stick pins or other sharp objects in holes on magnetic cord set.

Do not use any type of steel wool to clean magnetic contacts.

Turn temperature control probe dial to Off. After fondue pot and oil have cooled, unplug cord from wall outlet. Remove the temperature control probe and magnetic cord from the unit before cleaning. Do not add cold water or immerse pot in water when hot. Caution: do not immerse temperature control probe or cord set in water or other liquids. Wipe with a damp cloth and dry.

Thoroughly wash fondue pot and fondue ring in hot, soapy water or an automatic dishwasher. Rinse thoroughly and dry. To remove stubborn stains, use a nonabrasive cleaner or a nonmetal cleaning pad. CAUTION: do not use metal scouring pads or harsh scouring powders.

Wash fondue forks in hot, soapy water or an automatic dishwasher. Rinse and dry thoroughly.

In time, the nonstick surface may discolor. This is normal and will not seriously alter the release properties; to remove any discoloration, use a cleaner for nonstick finishes such as a nonstick appliance cleaner. Pour cleaner into pot. Allow to boil for 1 minute. Cool. Rinse with clean water. NOTE: Recondition nonstick surface before using again.

SUGGESTED TEMPERATURES FOR FONDUES

The temperature settings below are suggestions, and may need to be adjusted up or down according to initial temperature of ingredients being cooked, and amount and temperature of food being dipped or cooked at any given time.

FONDUE COOKING/ PREPARATION/SERVING

Chocolate Fondues

Heat cream/liquid until it reaches a slow boil on setting 4½–5. Reduce temperature to setting 3½–4 to gradually add chocolate to simmering liquid.

Hold chocolate fondues at setting 3 for serving.

Cheese Fondues

Cook finely chopped onions and other aromatic vegetables for flavoring at setting 5½–6. Increase temperature to setting 6½ to add liquids and bring to slow boil. Reduce heat to setting 4½–5 to gradually add shredded cheeses.

Hold cheese fondues for serving at setting 3.

Broth Fondues

Sauté finely chopped onions, other aromatic vegetables, and herbs/spices for flavoring the broth at setting 5–6. Add liquid and bring to a boil at setting 7. Reduce the heat to setting 3½ to simmer broth.

Hold broth-based fondues for serving at setting 3½–4.

Oil Fondues

Heat oil at setting 7½ for 10 to 15 minutes until oil is barely bubbling and tests at 375°F when tested with a candy/deep fry thermometer, or a 1-inch cube of bread is cooked to a golden, toasty brown. If maximum quantities of cold food are added simultaneously, it may be necessary to increase temperature from setting 7½–8.

Adjust temperature setting as needed to maintain oil temperature.

TIPS & HINTS

When making fondue, use a wine or beer that you would prefer drinking. Taste and flavor are important – if you wouldn't drink it, don't cook with it. The same holds true for liquors and liqueurs. A Sauvignon Blanc or Pinot Grigio is a good choice for making cheese fondue. Champagne or Prosecco is another good choice. Chardonnays and red wines are not recommended for fondue cooking because the taste of chardonnay can be overwhelming and red wine lacks color appeal.

Foods for dipping should not be left at room temperature for longer than 2 hours. For safety, present raw meats, poultry, and seafood in a shallow bowl over a bed of ice to keep properly chilled. Remove any ice crystals or excess water before cooking in fondue pot.

Cook no more than 8 pieces of food at one time to insure thorough cooking and to prevent splashing.

Dipping foods should be cut into bite-sized pieces. Meats can be cut into cubes or into strips.

Blanch or gently steam vegetables to make them tender for dipping into fondues. This will set the color, and will help them to cook or heat through more quickly. Vegetables such as green beans, broccoli and cauliflower should be crisp to tender. New potatoes should be steamed until tender but still firm. There is no need to precook green onions or bell pepper strips.

Fondue dipping sauces can be served in bowls with ladles so a small amount of sauce can be placed on each dining plate, or individual ramekins can be used for each diner.

To serve fondue at the dining table, set fondue maker in the center of the table on a trivet. It may be a good idea to cover the table with a protector and tablecloth, as there may be dripping.

To serve fondue, give each diner a dinner plate, a fondue fork and a dinner fork along with a large napkin.

Fondue etiquette indicates that the food should not be eaten from the fondue fork, but transferred first to the diner's own fork. Fondue forks are very sharp and also get very hot when in oil or broth. If a dipping sauce gets on a fondue fork, it can "contaminate" the oil or broth, causing a burnt or "off" taste.

Diners should never "double dip" and place the bitten portion of a piece of food back into the communal fondue pot.

Chocolate Fondue

When preparing chocolate fondue, be sure to use the best chocolate available for optimum flavor.

Chop your own chocolate quickly in the Cuisinart® Food Processor. Place 1-inch or smaller pieces of chilled chocolate in the work bowl fitted with the metal blade and process until finely chopped.

Take care not to allow your chocolate fondues to come to a boil.

If chocolate fondue begins to "break" or separate into chocolate with any liquid that is oily in appearance, the fondue can be rescued by using a Cuisinart® Hand Blender on low speed, directly in the Cuisinart™ Fondue Pot. Blend, using a gentle up and down motion, keeping the blender under the top surface of the fondue until it returns to a homogenous mixture.

Cheese Fondue

Cut crusty bread for dunking into 1-inch cubes – always include a side of crust on each bread cube. The bread is speared on a fondue fork, and then swirled into the cheese in a figure-eight-type motion to coat. The fork prongs should not ever touch the bottom or sides of the Cuisinart® Fondue Pot – they will scratch the nonstick surface.

Begin cheese fondues by heating wine, beer or other liquid until it reaches a boil.

Then reduce heat to a simmer and slowly add shredded cheeses while stirring, until the cheese melts completely.

Take care not to allow cheese fondue to come to a boil.

If cheese fondue begins to "break" or separate into cheese with liquid that is oily in appearance, the fondue can be rescued by using a Cuisinart® Hand Blender on low speed, directly in the Cuisinart® Fondue Pot. Blend, using a gentle up and down motion, keeping the blender under the top surface of the fondue until it returns to a homogenous mixture.

Do not purchase expensive already grated cheeses. You will have a greater variety and better quality available if you grate your own - use your Cuisinart® Food Processor fitted with the medium (4mm) shredding disc to quickly shred less costly blocks of cheeses.

Broth Fondue

When making a broth fondue, use a homemade stock that has been strained, or a purchased stock or broth that is flavorful, but low in sodium – a high sodium stock will become more concentrated as the evening progresses.

Season broths with fresh ginger, green onions, spices, or fresh herbs for flavorful dipping.

Have additional hot stock/broth available to add to the fondue pot as necessary.

Oil Fondue

For oil fondues, use a flavorless vegetable oil. Heat oil to 375°F using setting 7½. This will take about 10 to 15 minutes – a one-inch cube of bread will fry to golden brown in about 45 seconds when the oil is ready. Use no more than 3½ cups oil.

Season meats for oil fondues after frying – the hot meat will absorb the seasoning, and the seasoning will not flavor the oil for other diners.

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CHEESE FONDUES

Classic Cheese Fondue

Makes 6 to 8 servings

- 1 pound Gruyère cheese (not processed), grated
- ¾ pound Emmental cheese, grated
- 6 teaspoons cornstarch
- 1½ teaspoons dry mustard
- 1 clove garlic, peeled, cut in half
- 2¼ cups dry white wine (not Chardonnay)
- 2½ tablespoons Kirschwasser®

Place the grated cheeses in a large bowl and toss to combine. Add the cornstarch and dry mustard and toss to coat the grated cheese completely. Reserve.

Rub the bottom and lower half of the sides of Cuisinart® Fondue Pot with the cut sides of the garlic cloves. Add the wine to the fondue pot. Turn the temperature to setting 5 and bring the wine to a strong simmer (bubbling, but not boiling strongly). While stirring constantly with a wooden spoon or nonstick whisk, gradually whisk in the grated cheeses, sprinkling in one handful at a time; don't add any more cheese until each handful is completely melted and smooth. The mixture will slowly thicken. When all the cheese has been added, stir in the Kirschwasser® and serve. Reduce the temperature setting of the fondue pot to setting 3. The fondue should just simmer; it should never boil.

This fondue is traditionally served with cubes of crusty bread. For a change you may also serve blanched to crisp-tender vegetables or cooked but firm new potatoes.

Pesto Cheese Fondue

Makes 8 servings

- 1 pound part-skim mozzarella cheese (not handmade fresh), shredded
- 8 ounces fontina, shredded
- 6 ounces provolone, shredded
- 2 tablespoons cornstarch
- 1 tablespoon extra virgin olive oil
- 1 ounce shallot, peeled, chopped
- 1 clove garlic, peeled, chopped
- 2 cups dry white wine (Pinot Grigio)
- 6 tablespoons pesto (homemade or purchased)
- crusty bread cubes for dipping
- fresh vegetables for dipping – blanched flowerets of broccoli or cauliflower, sliced carrots, zucchini wedges, raw strips of red or yellow bell peppers

Place cheeses in a large bowl and sprinkle with cornstarch; toss to completely coat. Reserve.

Heat the olive oil in the Cuisinart® Fondue Pot using setting 5½–6. Cook the chopped shallot and garlic until tender and just golden, about 1 minute. Add the wine and bring to a simmer. Reduce the temperature to setting 3½. Gradually add the cornstarch-coated shredded cheese, one handful at a time, while stirring with a plastic or coated whisk. Add the cheese slowly, allowing it to melt and blend completely before adding more. Do not rush. When cheese has been completely added, stir in the pesto.

Keep the temperature setting at 3 to serve the fondue. The fondue should just simmer; it should never boil.

Serve with crusty bread cubes and vegetables.

Cheddar, Onion, Apple & Hard Cider Fondue

Makes 8 servings

- 1½ pounds shredded extra-sharp cheddar cheese
- 2½ tablespoons cornstarch
- ½ teaspoon dry mustard
- 1 tablespoon unsalted butter
- 1 ounce chopped shallot
- ½ cup finely diced tart apple
- 2½ cups hard cider
- cubes of crusty bread
- apple wedges (toss in lemon juice to prevent from turning brown)

Place the shredded cheese in a large bowl and sprinkle with the cornstarch and dry mustard; toss to coat.

Heat the butter in the Cuisinart® Fondue Pot using setting 3½. Cook the shallot and apple in the butter until tender and golden, about 3 to 4 minutes. Add 2 cups of the hard cider and bring to a boil.

Reduce the heat to setting 3–4, and with the cider simmering, gradually add the shredded cheese, a handful at a time, while whisking with a plastic or coated whisk. If mixture seems too thick, whisk more of the reserved cider as needed. To serve, keep the temperature set at setting 3.

Serve with crusty bread and wedges of tart apple.

Brie & Mushroom Fondue

Makes 6 to 8 servings

- ¾ ounce mixed dried porcini mushrooms
- 1 cup boiling water
- 1½ pounds Brie*
- 3 tablespoons cornstarch
- 1 ounce shallot, peeled
- 6 ounces mushrooms, cleaned and halved
- 1 tablespoon unsalted butter
- 2½ cups dry white wine (Sauvignon Blanc recommended)

Rinse the dried mushrooms and place in a small bowl. Cover with boiling water and let stand 20 minutes, until softened. Drain, squeeze dry, and chop finely. Reserve.

Use a sharp knife or vegetable peeler to remove the rind from the Brie. Cut or tear into ½-inch cubes. Toss with cornstarch and refrigerate while preparing the remainder of the recipe.

Insert the metal blade in the Cuisinart® Food Processor. With the machine running, drop the shallot through the small feed tube and process for 5 seconds to chop. Scrape the work bowl and add the mushrooms; pulse until finely chopped, about 20 pulses.

Melt the butter in the Cuisinart® Fondue Pot using setting 4½–5½. Add the chopped shallots and fresh mushrooms. Stir and cook the mushrooms until they give up their liquid and are lightly browned, about 3 to 4 minutes. Add the wine and bring to a boil. Reduce the heat to setting 3½–4½ and gradually stir in the cornstarch-coated Brie bits, a handful at a time, stirring constantly with a plastic or coated whisk. Stir and blend completely before adding the next handful.

When all the cheese has been added, stir in the minced rehydrated mushrooms.

Serve with crusty bread cubes.

*For ease, cut into wedges and freeze for 30 minutes before starting this recipe.

Southwest Salsa Fondue

Makes 6 to 8 servings

- ¾ cup prepared salsa
- ¾ pound sharp Cheddar cheese, shredded
- ¾ pounds Monterey Jack cheese, shredded
- 3 tablespoons cornstarch
- ½ teaspoon ground cumin
- 1 clove garlic, cut in half
- 2 bottles (12 oz. each) Mexican beer, such as Corona®, at room temperature
- 3 tablespoons tequila
- cooked Southwest Chicken sausage in 1-inch pieces, blanched fresh vegetables, corn chips, crusty bread cubes

Place the salsa in a yogurt strainer or sieve lined with a coffee filter and allow to drain until thickened, about 1 hour. Reserve.

Place the shredded cheeses in a large bowl and sprinkle with cornstarch and cumin. Toss the cheese with the cornstarch and cumin to coat.

Rub the Cuisinart® Fondue Pot with the cut garlic halves. Add 2¼ cups of the beer to the Fondue Pot and heat, using setting 5, until mixture begins to boil. Lower the heat to setting 4½ and gradually add the cheeses, one handful at a time, whisking while adding the cheese. Stir the cheese and allow it to melt completely before each addition. When the cheese has been completely melted, stir in the drained salsa and tequila. Keep the fondue warm at setting 3 to serve.

MEAT/SEAFOOD FONDUES

Seafood Bouillabaisse Fondue

Makes 6 to 8 servings

- 1 tablespoon extra virgin olive oil
- 3 cloves garlic, peeled and sliced thinly
- 1 pound fresh mussels, cleaned and bearded*
- 1 pinch saffron threads
- 2 cups dry white wine or vermouth
- 1 teaspoon kosher salt
- 26 ounces tomato purée
- 3-4 large sprigs fresh basil
- 1 cup water
- 1 pound very large shrimp (16 – 20 count), peeled, deveined, cut in half lengthwise
- 1 pound sea scallops, dried, tough muscle removed
- 1 crusty baguette, about 1 pound, cut into cubes for dunking

Heat oil in the Cuisinart® Fondue Pot on setting 4½. Add the sliced garlic, and cook until lightly browned, about 1 minute. Add mussels, saffron, and wine to pan. Cook, stirring occasionally, until mussels are opened, 3 to 4 minutes. Remove mussels from pan. Add salt, tomato purée, basil, and water to pan. Raise the temperature to setting 6 and bring to a boil. Reduce temperature to setting 3½, and simmer for 10 minutes. Remove mussels from their shells; discard mussel shells.

Remove basil from sauce. If sauce is too thick, thin with a little water. To serve Seafood Bouillabaisse Fondue, skewer shrimp, scallops, or mussels onto fondue forks and dip into Bouillabaisse Sauce. Cook shrimp and scallops until they are firm but not tough. Cook mussels just to heat through; they are already cooked and will toughen with too much heat. Skewer and dip cubes of crusty baguette in sauce.

Suggested Dipping Sauce: Olive Tapenade Aïoli (recipe, page 15).

*Fresh mussels should have tightly closed shells when purchased, or those that are slightly opened should close shut when tapped. Discard any that do not close. Store mussels in refrigerator until ready to use. To clean, place in a bowl of cold water with about ¼ cup cornmeal, swirl gently, and let stand for 20 minutes – this will help the mussels to expel any sandy grit. Remove the "beard" by pulling on the byssal threads that are coming out of the shell. Lift out of the water, leaving the cornmeal and grit in the bottom of the bowl, and dry on several layers of paper towels before cooking.

Chicken Stock with Star Anise Fondue

Makes 6 to 8 servings

- 4½ cups good quality chicken stock or broth + 1-2 cups additional warm chicken stock
- ¾ ounce star anise*
- 1½ pounds boneless, skinless chicken breast
- 8 ounces small white mushrooms, cleaned
- 1 red bell pepper, cored and seeded
- 1 yellow bell pepper, cored and seeded
- 1 small zucchini – or 6 ounces baby zucchini
- ½ pound fresh asparagus or broccolini
- ½ pound edible pod or snow peas, tipped and topped, strings removed
- steamed rice, optional

Combine chicken stock and star anise in Cuisinart® Fondue Pot. Set temperature at setting 6 and bring to a boil. Reduce to setting 3½ and simmer for about 10 minutes.

Trim and discard any visible fat and cartilage from the chicken. Cut into one-inch pieces. Using a clean knife and prep board, cut peppers into strips about 1½ x ½ inch. Cut zucchini into ½-inch thick rounds.

To serve, skewer pieces of chicken and cook until firm and cooked through in simmering broth. Take care to cook poultry through completely; this will take about 3 minutes. Skewer vegetables and cook to taste. May be served with a bowl of steamed rice for each diner. Add additional warm chicken stock to the fondue pot as needed, to keep the liquid deep enough for dipping and cooking.

Suggested Dipping Sauces: Asian Peanut Sauce, Wasabi Ginger Sauce (recipes, page 14).

*Star anise is a star-shaped dark brown pod native to China. It is used in Asian and tropical cuisines, and as a flavoring in baked goods in many Western cuisines. It can be found in Asian markets, as well as in many grocery stores and specialty food stores.

Scallion & Ginger Scented Beef Broth

Makes 6 to 8 servings

- 6 cups good quality beef stock or broth (low sodium) + 2 cups additional hot broth to add as needed
- 3 scallions, cut into 1-inch pieces
- 6 slices fresh ginger, each about the size of a quarter
- 1-2 cloves garlic, peeled and halved
- 4 whole peppercorns
- 1 tablespoon low-sodium soy sauce
- 1 tablespoon mirin, rice wine or medium dry sherry
- ¾ pound beef tenderloin, thinly sliced
- ¾ pound pork tenderloin, thinly sliced
- 8 ounces baby carrots, steamed to crisp-tender
- 6 ounces thinly sliced daikon
- 8 ounces small white mushrooms, cleaned
- 8 ounces firm tofu, cut into bite-sized cubes
- 8 scallions, trimmed to 4-inch lengths
- 4 ounces canned water chestnuts, drained
- steamed rice, optional

Place the beef stock, scallions, ginger, garlic, peppercorns, soy sauce, and mirin in the Cuisinart® Fondue Pot. Set temperature at setting 6 and bring to a boil. Reduce to setting 3 and simmer for about 20 to 25 minutes, until broth has taken on the flavors of the ginger and scallions.

Use skewers to dip slices of beef or pork tenderloin and the accompanying vegetables into the stock. May be served with small bowls of hot steamed rice for each diner. Add additional warm beef stock to the Fondue Pot as needed, to keep the liquid deep enough for dipping and cooking.

Suggested Dipping Sauces: Asian Peanut Sauce, Wasabi Ginger Sauce (recipes, page 14).

Fried Seafood & Vegetable Fondue

Makes 6 to 8 servings

- 3½ cups flavorless vegetable oil
- 1 pound large shrimp (21 – 25 count), peeled (leave on tail) and deveined
- 1 pound dry sea scallops, tough muscle removed
- ½ pound salmon fillet, skinned, cut into 1-inch cubes
- 12 ounces Italian baby eggplant or Japanese eggplant, cut into ½-inch rounds
- 1 small zucchini, cut into ½-inch rounds
- 24 green beans, cut into 2-inch pieces
- 12 pearl onions, steamed to crisp-tender
- 2 large carrots, peeled, cut into ½-inch ovals, steamed to crisp-tender
- 8 ounces new red potatoes, cut into bite-sized wedges and steamed to just tender
- fresh lemon wedges
- fresh basil leaves

Heat oil in Cuisinart® Fondue Pot on setting 7½ until hot and bubbly, but not boiling – oil should test at 375°F with a candy/deep fry thermometer for best results.

Skewer seafood and vegetables and fry until golden and crispy. Drain, allow to cool for a few moments, and dip in sauces to serve.

Suggested Dipping Sauces: Spinach Dipping Sauce, Roasted Red Pepper & Sun-dried Tomato Dip, Olive Tapenade Aioli, Tsatziki Sauce (recipes, pages 15-16).

Deep Fried Turkey & Potato Fondue

Makes 6 to 8 servings

- 3½ cups flavorless vegetable oil
- 2 pounds boneless, skinless turkey breast, well trimmed
- 1 pound new red potatoes, cut into bite-sized pieces and steamed until just tender
- kosher salt and freshly ground pepper

Heat oil in Cuisinart® Fondue Pot on setting 7½ until hot and bubbly, but not boiling – oil should test at 375° F with a candy/deep fry thermometer for best results. Cut turkey into cubes, about ¾ inch in size.

Skewer turkey and dip in hot oil to cook. Take care to cook turkey thoroughly – until it is no longer pink in the center – this will take about 3 minutes. Skewer potato wedges and dip into hot oil to cook. When golden and cooked, sprinkle to taste with kosher salt and pepper. Drain turkey cubes and potato wedges and let cool for a few moments before eating. Serve with mustard sauces for dipping.

Suggested Dipping Sauces: Apricot Mustard, Cranberry Mustard, Horseradish Mustard Sauce (recipes, page 16).

DESSERT FONDUES

Chocolate Hazelnut Fondue

Makes 8 servings

- **1½ cups half & half**
- **1 cup heavy cream**
- **1½ pounds bittersweet or semisweet chocolate, finely chopped**
- **¼ cup Frangelico® liqueur**
- **¼ cup chopped toasted hazelnuts**

Place the half & half and heavy cream in the Cuisinart® Fondue Pot. Heat creams using setting 4½, until the cream is bubbling. Reduce the heat to setting 3½ and gradually stir the chopped chocolate into the hot cream, ½ cup at a time, whisking while adding with a plastic or nonstick whisk. When the chocolate is completely blended in, add the liqueur.

Keep warm using setting 3. Sprinkle with chopped hazelnuts just before serving.

Dipping suggestions: Cookies, biscotti, cubes of vanilla or chocolate cake, dried apricots, brownies, fresh berries, sliced pears, pineapple cubes, and marshmallows.

Chocolate Bourbon Fondue

Makes 6 to 8 servings

- **1 cup heavy cream**
- **1 cup half & half**
- **8 ounces unsweetened chocolate, grated**
- **8 ounces milk chocolate, grated**
- **2 tablespoons instant espresso powder**
- **2-3 tablespoons Kentucky bourbon**

Place the heavy cream and half & half in the Cuisinart® Fondue Pot and bring to a simmer at setting 4½. When the cream is bubbling lightly, lower heat to setting 4 and add the grated chocolates, about ½ cup at a time, stirring with a plastic or coated whisk until smooth and creamy after each addition. Stir the espresso powder into 2 tablespoons of the bourbon. Stir into the chocolate fondue. Add the remaining bourbon to taste. Reduce the temperature to setting 3 to serve the fondue.

Dipping suggestions: Sliced apricots, strawberries, cherries, clementine sections, dried apricots, pound cake cubes, cookies, biscotti.

Chocolate Mint Fondue

- **1 cup half & half**
- **1 cup heavy cream**
- **1½ pounds bittersweet chocolate, finely chopped**
- **½ pound milk chocolate, finely chopped**
- **¼ cup crème de cacao (clear)**
- **¼ cup crème de menthe (clear)**

Place the half & half and heavy cream in the Cuisinart® Fondue Pot. Heat, using setting 4½, until the creams are bubbling. Reduce the heat to setting 3½ and gradually stir the chopped chocolate into the hot cream, ½ cup at a time, whisking while adding with a plastic or nonstick whisk until creamy and smooth after each addition. When the chocolate is completely

blended in, add the liqueurs. Keep warm using setting 3 to serve the fondue.

Dipping suggestions: Sliced pears, fresh strawberries, cookies, cubes of pound cake, brownies.

Chocolate Raspberry Fondue

- **1** **12-ounce package frozen raspberries, thawed**
- **1½** **cups heavy cream**
- **1½** **pounds bittersweet chocolate, chopped**
- **2-3** **tablespoons Chambord® or Kirschwasser®**

Place the thawed raspberries in the work bowl of the Cuisinart® Food Processor fitted with the metal blade. Process until puréed and smooth, about 30 seconds. Place the purée in a fine mesh sieve (also called a chinois) and press the liquid through into a bowl. Discard the seeds.

Place the cream in the Cuisinart® Fondue Pot. Heat using setting 4½, until the cream is bubbling. Gradually stir in the chopped chocolate, ½ cup at a time, whisking with a plastic or nonstick whisk, until completely smooth after each addition.

Measure out ⅓ cup of the raspberry purée and stir into the chocolate. Reserve the remaining purée for another use (or freeze to make Chocolate Raspberry Fondue at a later date). Stir in the liqueur. For serving, keep the fondue warm using setting 3.

This versatile fondue is good with all fruits that are suitable for dipping. The tartness of the raspberry purée also makes it good for cubes of pound or angel food cake, cookies, brownies, or biscotti.

White Chocolate Apricot Fondue

Makes 8 servings

- **1** **can (12 ounces) pitted apricots**
- **1** **tablespoon fresh lemon juice**
- **1** **cup half & half**
- **1** **cup mascarpone**
- **18** **ounces white chocolate, chopped (use white chocolate, not coating)**
- **3** **tablespoons apricot liqueur**
- **1** **tablespoon amaretto or Frangelico**

Place the apricots in the Cuisinart® Food Processor fitted with the metal blade. Process until smooth and puréed, about 20 seconds. Stir in lemon juice; reserve.

Place the half & half and mascarpone in the Cuisinart® Fondue Pot. Heat using setting 5–6, until bubbling. Reduce the heat to setting 3½ and stir until the mascarpone is completely incorporated into the cream. Gradually add the white chocolate, ½ cup at a time, whisking it in and stirring until it is completely melted before each addition. Stir in the liqueurs. Reduce the heat to setting 3 to serve the fondue.

Just before serving, measure out ½ cup of the apricot purée. Drizzle the apricot purée into the fondue and swirl with a knife for a marbleized effect.

White Chocolate Apricot Fondue is very sweet. It is best served with tart fruits such as pineapple, fresh apricots, clementine sections, or kiwi chunks. It is also good with chocolate biscotti.

Warm Berry Fondue

Makes 8 servings

- **5 – 6** **cups mixed fresh (can use frozen) berries (strawberries, blueberries, raspberries, blackberries)**
- **½** **cup sparkling wine**
- **4** **tablespoons cornstarch + 2 tablespoons water, stirred until smooth**
- **⅓** **cup liqueur (a fruit- or nut- flavored liqueur is a good choice)**

Reserve about one quarter to one half cup of the fresh berries. Purée the remaining berries in the Cuisinart® Food Processor until smooth. Place in a fine mesh sieve (also called a chinois), and press out the liquid. Discard the seeds.

Place the seeded berry purée and sparkling wine in a Cuisinart 3½-quart saucepan and heat over medium heat, stirring frequently until it is bubbling gently; cook for 4 to 5 minutes. Stir in the cornstarch mixture and cook until the mixture thickens and the milky appearance has cooked away. Transfer to the Cuisinart® Fondue Pot and stir in the liqueur. Keep warm at setting 3 to serve the fondue.

Warm Berry Fondue is good served with cubes of lemon pound cake, chocolate angel food cake, bites of brownies, sliced bananas, sliced apricots or peaches, or cookies.

SAUCES FOR FONDUES

Asian Peanut Sauce

Makes about 1¾ cups

4	**slices peeled fresh ginger, 1/16-inch thick each**
3	**cloves garlic, peeled**
½	**cup fat free, low-sodium chicken stock/ broth**
⅓	**cup low-sodium soy sauce or tamari**
¼	**cup Asian sesame oil (toasted dark sesame oil)**
2	**tablespoons rice vinegar**
1 – 2	**tablespoons fresh cilantro leaves**
5	**teaspoons sugar**
½	**cup peanut butter (creamy or smooth), from a jar**
2 – 4	**drops Asian chili oil (to taste)**

Place the ginger and garlic in the work bowl of the Cuisinart® Food Processor. Pulse 10 times to chop; scrape work bowl. Add the next 7 ingredients in the order listed. Process 20 to 30 seconds. Add chili oil to taste; process 5 seconds. May be used immediately, or refrigerated up to 5 days. Allow chilled dressing to return to room temperature before using.

Wasabi Ginger Sauce

Use this versatile sauce as a dipping sauce for potstickers, dumplings or Mongolian Hot Pot, or as a marinade for meats and seafood, or dressing for salads.

Makes about 2 cups

½	**ounce fresh ginger, peeled, cut into ½-inch or smaller pieces**
1	**small shallot (½ ounce), peeled, cut into ½-inch or smaller pieces**
1	**clove garlic, peeled**
¾	**cup mirin or rice wine***
¾	**cup low-sodium soy or tamari sauce**
¼	**cup seasoned rice or wine vinegar**
2	**tablespoons dark molasses**
1½	**tablespoons prepared wasabi paste***
1	**tablespoon brown sugar, packed**
1	**tablespoon Asian sesame oil (toasted sesame oil)**
1½	**teaspoons powdered ginger**
½	**teaspoon freshly ground black pepper**

Place ginger, shallot and garlic in blender jar; cover blender jar. Set on Low; pulse 5 times. Scrape sides of jar; pulse 5 times. Add remaining ingredients in order given. Blend for 20 seconds. Transfer to a resealable container and let stand for 30 minutes before using, to allow flavors to develop. Unused portions may be refrigerated for up to a week; stir before using.

* Available in Asian markets or gourmet/ethnic foods section of grocery stores.

Tip: As a marinade, use about 1 tablespoon of marinade per portion. Meats such as boneless, skinless chicken parts, pork chops, or steaks, may be placed in a resealable freezer-weight bag, coated with marinade and frozen. When thawed, they will be fully marinated and ready to cook.

Spinach Dipping Sauce

Makes about 1¾ cups

- 1 cup nonfat plain yogurt (without gelatin)
- 1 10-ounce package frozen chopped spinach, thawed
- ½ ounce Reggiano Parmigiano cheese, cut into ½-inch pieces
- 1 – 2 cloves garlic, peeled
- 8 chives, cut into 1-inch lengths
- ½ cup well-packed flat parsley leaves
- ¼ cup extra virgin olive oil
- 4 – 6 drops Tabasco® or other hot sauce
- 3 – 4 tablespoons water (or to taste)

Use a yogurt strainer or line a strainer with a coffee filter or cheesecloth to strain the yogurt overnight to remove the whey. The yogurt will thicken and lose about half its volume – discard the whey. Place the thawed spinach in a clean tea towel (use a dark or old towel; it will stain), and squeeze dry and reserve.

Insert the metal blade in the Cuisinart® Food Processor. With the machine running, drop the cheese and garlic through the small feed tube; process 15 to 20 seconds to chop. Add the chives, parsley, drained yogurt and spinach; process to combine, 45 seconds. Scrape the work bowl. With the machine running, add the olive oil through the small feed tube in a steady stream. Scrape the work bowl. Add the hot sauce, then the water and process to blend, about 20 to 30 seconds. The sauce will be thick; if you wish a thinner sauce, add more water a little at a time to taste.

Use the sauce for steamed vegetables, or to spread on steamed chicken or seafood.

Roasted Red Pepper and Sun-Dried Tomato Dip

Makes ¾ cup

- 1 clove garlic, peeled
- ½ teaspoon basil
- 1 large roasted red pepper (may be from a jar; drain), cut in 1-inch pieces
- 4 oil packed sun-dried tomatoes, drained of excess oil
- 1 teaspoon balsamic vinegar
- 2 ounces lowfat cream cheese, cut into ½-inch pieces
- 2 tablespoons lowfat sour cream

Insert the blade (sharp side) in the Chopper Grinder prep bowl. Place the garlic and basil in the prep bowl; set on Speed 4 and pulse 10 times to chop. Scrape the prep bowl. Add the roasted red pepper, sun-dried tomatoes and balsamic vinegar; process to chop, 10 seconds. Let blade stop, then process for 10 seconds. Add the cream cheese and sour cream.

Pulse to combine, 10 times, then process until smooth, 10 to 15 seconds. Scrape prep bowl and process for 10 seconds longer. Transfer to a bowl, cover tightly and refrigerate at least 30 minutes before serving, to allow flavors to blend. May be covered and refrigerated for up to 5 days.

Olive Tapenade Aïoli

- 1 clove garlic, peeled
- 12 pitted kalamata olives (drained if in brine)
- 1 teaspoon fresh lemon juice
- 1 teaspoon drained capers
- ½ teaspoon anchovy paste
- ½ teaspoon Dijon-style mustard
- ½ teaspoon herbs de Provence
- ⅓ cup reduced fat mayonnaise

Place the garlic in the work bowl of a Cuisinart® MiniPrep® Food Processor or MiniPrep® Plus Food Processor and pulse 5 times to chop. Scrape the work bowl. Add the olives, lemon juice, capers, anchovy paste, mustard, and herbs de Provence. Pulse to chop, 5 times, then process until a paste is formed, about 30 seconds, scraping the sides of the work bowl as necessary. Add the mayonnaise and pulse to mix in. Cover and allow the mixture to stand while the artichokes steam. The Olive Tapenade Aïoli may be made a day ahead. Keep refrigerated until ready to use.

Tzatziki Sauce

1 quart fat free or regular plain yogurt
1 cucumber (preferably English hothouse)
1 clove garlic, peeled
3 tablespoons dill weed
3 tablespoons mint leaves
1 tablespoon fresh oregano leaves
2 tablespoons lemon juice
salt and pepper to taste

Use a yogurt strainer or line a strainer with a coffee filter or cheesecloth to strain the yogurt overnight to remove the whey. The yogurt will thicken and lose about half its volume – discard the whey.

Insert medium (4mm) shredding disc in Cuisinart® Food Processor. Trim cucumber to fit large feed tube, but do not peel. Use medium pressure to shred. Remove and reserve.

Insert metal blade. Place garlic, dill, mint, and oregano in work bowl and process to chop, 5 seconds. Scrape work bowl and add drained yogurt; process to blend, 10 seconds. Scrape work bowl. Add shredded cucumber and lemon juice; pulse to blend, 5 to 10 times. Season to taste with salt and pepper. Cover and refrigerate sauce for 30 minutes or longer to allow flavors to blend.

Apricot Mustard

Makes ⅔ cup

⅓ cup good quality apricot preserves
⅓ cup Dijon-style mustard, smooth or grainy

Place apricot preserves and Dijon-style mustard in work bowl of Cuisinart® Mini-Prep® Chopper and process on Chop until smooth and homogenous.

Cranberry Mustard

Makes ⅔ cup

⅓ cup good quality whole berry cranberry sauce
⅓ cup Dijon-style mustard, smooth

Place cranberry sauce and Dijon-style mustard in work bowl of Cuisinart® Mini-Prep® Chopper and process on Chop until smooth and homogenous.

Horseradish Mustard Sauce

Makes about ⅔ cup

½ cup Dijon-style mustard
2 tablespoons prepared horseradish
1 tablespoon honey

Place mustard, horseradish, and honey in work bowl of Cuisinart® Mini-Prep® Chopper and process on Chop until smooth and homogenous.

WARRANTY

LIMITED THREE YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Electric Fondue Set that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Electric Fondue Set will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the card does not diminish your warranty rights.

If your Cuisinart® Electric Fondue Set should prove to be defective within the warranty period, we will repair (or, if we think necessary, replace) it without charge to you. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, enclose $10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.)

Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Electric Fondue Set has been manufactured to the strictest specifications and has been designed for use only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

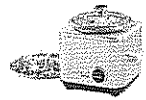
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