1. Fry Pan—Die cast aluminum for even heat distribution. Fry Pan and cover are completely immersible.

2. Fry Pan cover.

3. Protective feet.

4. Fondue Pot—Aluminum with “Teflon II”* interior. Fondue Pot and cover are completely separate and can be used without Petite Fry Pan base.

5. A set of six fondue forks are included with the Fondue Pot. The forks are stainless steel with rosewood handles. The end of each handle is a different color to avoid confusion when dipping into Fondue Pot.

6. Convenient carrying handle.

7. Cover for Fondue Pot.

8. Temperature Control Dial—provides accurate heat from warm to 425°.

9. Signal Light—glows red during preheat period. When desired temperature is reached, the light goes out. While using the Fry Pan or the Fondue Pot the light goes on and off as the proper temperature is maintained.

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*Teflon II* is Du Pont's certification mark for scratch resistant Teflon coated cookware which meets Du Pont standards. Teflon is Du Pont's registered trademark for its non-stick finishes.
10. Cord Clip—A safety feature which prevents accidental tipping of the Fonduo and identifies the correct cord to be used with it. **DO NOT ATTEMPT TO USE THIS CORD AND CONTROL FOR OPERATING ANOTHER ELECTRIC FRY PAN OR ELECTRIC FONDUE POT!**

Use the Cord Clip to attach the cord around a stationary object (table leg or chair leg) when serving fondue from the Fondue Pot. This will hold the cord secure and prevent the Fondue Pot from tipping over should a guest accidentally walk into the cord. (Fig. 1)

**HOW TO USE**

1. Before using the electric Fondue Pot the first time, wash thoroughly in hot sudsy water, rinse and dry. The Fondue Pot and Fondue Lid are completely immersible. **DO NOT IMMERSE TEMPERATURE CONTROL DIAL.**

2. Season "Teflon II"* interior of the Fondue Pot by rubbing lightly with cooking oil or shortening.

3. Place Fondue Pot inside Fry Pan (Fig. 2)

4. Attach temperature control to unit first then connect cord to any 120 volt A.C. only wall outlet. **BE CERTAIN TEMPERATURE CONTROL DIAL IS SET TO "OFF".**

5. Place ingredients in Fondue Pot and set control dial to temperature recommended in recipe. **DO NOT HEAT EMPTY FONDUE POT.**

6. When preparing recipes which include the use of oil, remember HOT OIL must be watched carefully. **DO NOT BECOME CARELESS AROUND HOT OIL.**

7. When placing Fondue Pot on serving table be certain to use Cord Clip for attaching cord to a stationary object.

8. When Fondue Pot is not in use turn control dial to "Off" position. Disconnect cord from wall outlet then detach control from Fondue Pot.
HOW TO CLEAN THE ELECTRIC FONDUE POT

1. Remember to turn control dial to “Off”. Disconnect cord from wall outlet and detach control from Fondue Pot.

2. Allow the Fondue Pot to cool for a few minutes before cleaning.

3. The Fondue Pot is completely immersible. Wash in hot sudsy water, rinse and dry after each use. DO NOT IMMERSE TEMPERATURE CONTROL DIAL.

4. Although the “Teflon II”* interior of the Fondue Pot is a tough coating and may withstand normal use with metal utensils, do not store utensils, fondue forks, or temperature control inside Fondue Pot. They may scratch the surface.

5. After using the Fondue Pot for a period of time, minor stains and discoloration may appear on the “Teflon II”* interior. This will not affect the non-stick properties. To remove stains and discoloration, accurately measure 1 cup water, 2 tablespoons baking soda, and ½ cup household bleach. Place in Fondue Pot and position Fondue Pot inside Fry Pan. Boil at 200° about 10 minutes, brushing mixture onto sides of Fondue Pot. Wash and rinse thoroughly. Season the non-stick surface by wiping with cooking oil or shortening.

6. Avoid extreme temperature changes such as pouring cold water into a very hot Fondue Pot.

FONDUE FUN

Fondues offer entertaining new excitement when guests share the fun of dunking and dining. The handsome fondue pot is the center of attention and brings gourmet cooking to the table.

Following an ancient custom, everyone gathers around the fondue and dips his food into the open pot using a long-handled fondue fork. The result is a party-type togetherness atmosphere.

Cheese fondue is the national dish of Switzerland and is now enjoyed by fun-type people and gourmets alike all over the world. The name originates from the French word Fondré, which means “to melt”. Swiss Fondue is literally cheese melted in white wine.

According to an old Swiss legend, two warring tribes declared a truce when their provisions ran low. They pooled their resources—stale bread, hard cheese and wine. The cheese and bread were too hard to cut, so they were tossed into heated wine to soften. The result—fondue.

*“Teflon II” is Du Pont’s certification mark for scratch resistant Teflon coated cookware which meets Du Pont standards.
Teflon is Du Pont’s registered trademark for its non-stick finishes.
The Classic Swiss Fondue recipe used today is little changed from the original. Seasonings and a bit of Kirsch turn this ingenious Swiss concoction into an elegant dish. Crisp, day-old French bread is the traditional dunker for this sophisticated cheese-wine dish.

Many recipe variations have been created using the basic method of dunking into a communal pot. Assembled in this booklet are delectable fondue recipes from appetizers through desserts. Beef fondue and chocolate dessert fondues are particularly popular.

Beef Fondue, or “Fondue Bourgoignonne” is a traditional recipe. It is made with high quality beef cubes cooked in hot oil and then dipped in a zesty sauce. A selection of sauces, at least six, are served.

There are a number of saucy accompaniments ready to serve on the grocer’s shelves—relishes, preserved fruits, chutneys, ketchup, chili sauce, horseradish, Bearnaise and others. Recipes for many tasty sauces are included in this booklet. Sauces should be prepared in advance—even the day before—so that the hostess may enjoy her own party.

The hostess should permit her creativity to run free when planning a Beef Fondue party. The sauces can be served in a variety of small bowls or placed on special beef fondue plates which have sections to separate the sauces. Sauces are mixed by the more imaginative guests.

The fondue forks are color coded so that each person can identify his own and cook to his own taste—rare, medium or well done. Naturally, the metal portion of the fork becomes very hot during cooking. Guests should be reminded of this.

Since the Swiss are almost as famous for their chocolate as for their cheese, Chocolate Fondue is quickly becoming a classic recipe. Pieces of cake or fruit are dipped into a warm chocolate sauce for a festive dessert or in-between-meal treat. Other warm dessert sauces are also used.

OTHER USES FOR THE FONDUE POT

Tempura is a Japanese dish of fish and vegetables which are dipped in batter and then deep fried in oil. Since it is prepared at the table, the handsome Fondue Pot is an excellent cooking vessel. The Japanese change foods with the seasons including mussels, sea-eels, squid, chrysanthemum leaves and chrysanthemum flowers. The sauce is made with seaweed, rice wine and broth. Our recipe is less exotic, but every bit as delicious.

The Fondue Pot can also be used for family favorites such as newburgs and a’ la king recipes. Two luncheon entree recipes are included in this booklet. Start with these and then experiment with your own ideas. It will give you the satisfaction of serving in a graceful, interesting, and different way.
PREPARATION SUGGESTIONS

Tips For Cheese Fondue

- Natural aged bulk or firm processed cheese should be used. Natural Swiss, Gruyere and Emmenthal cheeses are recommended. Some gourmets mix two of these cheeses in varying ratios to find their favorite flavor blend.

- Cheese should be grated coarsely. Packaged grated cheese is too fine. If cheese is grated too fine, it does not blend smoothly with the hot wine.

- Stir a handful (about 3 tablespoons) of cheese at a time into the pot, stirring after each addition until sauce is smooth.

- Wine should never boil. As soon as bubbles start to rise to the surface, begin adding cheese. If you are not ready to cook, remove pot from mini fry pan base until you are prepared to start.

- Guests should watch—or participate—in the preparation of the cheese fondue. Have the pot in place on the table with the wine heating. Bring the rest of the ingredients to the table on a tray. Pre-measuring makes the actual preparation quite simple. Men especially enjoy a chance to add the cheese and stir.

Tips For Beef Fondue

- To prevent spattering of oil, add 1 teaspoon salt to the oil before heating. Be certain meat and utensils are dry before placing them in hot oil.

- Use the cord clip as explained on page 3.

- If butter is used in combination with oil (1 part butter to 3 parts oil), make sure butter is clarified. To clarify butter, melt over low heat. Skim foam from top and carefully pour off only clear melted portion, thus eliminating milk solids which have settled to the bottom.

- Group sauces and condiments on a tray or two for easy passing.

- Sauces can be served in different interesting little dishes. Small firm lettuce leaf cups can also be used to serve sauces.

- Place crisp salad greens as a liner under the raw beef cubes. This makes the platter more appetizing and decorative.
General Fondue Tips

- No more than six diners should dunk into one pot. Use two tables and two fondue pots for larger groups.

- Think through the party in advance and plan every detail on paper. Make a list of dishes and table accessories. Keep your notes to make planning easier next time you entertain.

- Do as much as possible ahead of time—even the day before. Then relax and join your guests in full enjoyment of the party.

- Before preparing a fondue, gather together all ingredients because cooking times are generally very short.

- Cut food to be dunked such as bread, pound cake or angel food cake into one inch cubes. Do not remove crusts. Allow them to dry out slightly before using.

- Use a wooden spoon, rubber spatula or smooth edged metal utensil for stirring ingredients.

WHAT WINE TO SERVE

<table>
<thead>
<tr>
<th>FOOD</th>
<th>WINE</th>
<th>SERVING TEMPERATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appetizers &amp; Soup</td>
<td>Dry Sherry</td>
<td>Slightly chilled</td>
</tr>
<tr>
<td>Cheese Fondue</td>
<td>Neuchatel</td>
<td>Chilled</td>
</tr>
<tr>
<td></td>
<td>Rhine</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Moselle</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chablis</td>
<td></td>
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<tr>
<td></td>
<td>Sauterne</td>
<td></td>
</tr>
<tr>
<td>Desserts, Nuts, Fruits,</td>
<td>Port</td>
<td>Chilled or slightly</td>
</tr>
<tr>
<td>Cookies</td>
<td>White Port</td>
<td>chilled</td>
</tr>
<tr>
<td></td>
<td>Muscatel</td>
<td></td>
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<tr>
<td></td>
<td>Sweet Sherry</td>
<td></td>
</tr>
<tr>
<td>Meat, game, cheese,</td>
<td>Burgundy</td>
<td>Room Temperature</td>
</tr>
<tr>
<td>spaghetti etc.</td>
<td>Red Chianti</td>
<td>Refrigerate</td>
</tr>
<tr>
<td></td>
<td>Rose’</td>
<td>2-4 hours</td>
</tr>
<tr>
<td>Seafood, Chicken, eggs,</td>
<td>Sauterne</td>
<td>Refrigerate</td>
</tr>
<tr>
<td>light entrees etc.</td>
<td>Rhine Wine</td>
<td>2-4 hours</td>
</tr>
<tr>
<td></td>
<td>Reisling</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rose’</td>
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</tbody>
</table>

NEVER PUT ICE IN WINE
Basic Information

The fondue should be kept bubbly over medium heat and stirred frequently. Too high a temperature may cause the fondue to become stringy. Likewise, if fondue becomes too cool, it will toughen.

If fondue becomes separated due to insufficient stirring, mix $\frac{1}{2}$ teaspoon cornstarch and one tablespoon wine and stir briskly into fondue.

If fondue becomes too thick while serving, gradually add HEATED wine (1 tablespoon at a time) while stirring briskly.

A brown crust may form at the bottom of the Fondue Pot. It is considered a delicacy and may be awarded to anyone who has not lost a bread cube in the pot.

Each guest spears a cube of dry French bread with fondue fork (soft side of bread through crust). Then the bread is dipped all the way into the pot with a swirling motion. This assures ample coating of the bread and also stirs the fondue to keep its creamy consistency.

Guests must pay a “penalty” for losing a bread cube in the fondue pot. The rules can vary depending on the participants. Usually, a gentleman losing a chunk of bread must buy the wine for the next party. If a lady is guilty of this mishap, she must give a kiss to the man of her choice. Naturally, this adds to the frivolity of the party.

Suggested Menu

Classic Swiss Fondue
Mixed Green Salad with Tart Dressing
Crisp Relishes
Rolls & Butter
Beverage

The Swiss serve hot tea or coffee with a traditional glass of Kirsch when the fondue is half gone and another glass at the end of the pot. However, a dry white wine is also appropriate. The Swiss enjoy their native Neuchâtel wine at a fondue party. Other suitable wines are Rhine, Moselle, Chablis and Sauterne.
Classic Swiss Fondue

1 clove garlic, cut in half  
4 tsp. cornstarch  
3 tbsp. Kirsch  
1½ cups dry white wine  

1½ lbs. natural Swiss cheese, grated  
¼ tsp. baking soda  
Dash of white pepper or nutmeg

Rub inside of Fondue Pot well with garlic, then discard. Mix cornstarch and Kirsch, set aside. Pour wine into the Fondue Pot and heat at 425° until bubbles start to rise to the surface. Gradually add cheese, stirring constantly until all cheese is melted. When mixture starts to bubble, quickly add cornstarch mixture, stirring constantly until thickened. Reduce heat to simmer range, add baking soda and spices, mixing well. Stir occasionally. To serve, each diner spears 1 inch French bread cubes through soft side into crust with fondue fork. Bread is dunked and swirled in fondue. Serves 4-6.

Recommended Dunkers for Fondue

- French bread  
- Italian bread  
- Hard rolls  
- Rye rolls  
- Fresh shrimp, cooked  
- Ham cubes  
- Meat balls  
- Boiled potato cubes  
- Celery or green pepper pieces  
- Cherry tomatoes

Ah! Roma! Fondue

1 clove garlic  
1 onion chopped  
2 tbsp. olive oil  
½ lb. ground beef  
2 10½ oz. cans pizza sauce  
6 oz. can tomato paste  
2 tsp. Italian seasoning  
10 oz. grated Cheddar cheese  
8 oz. grated Mozarella  
1 bay leaf

Rub inside of Fondue Pot with garlic clove. Add onion and meat to olive oil in pot and brown at 425°. Add pizza sauce, tomato paste and seasonings. Stir well. When mixture begins to thicken, remove bay leaf and gradually add cheese, stirring well after each addition. When all cheese is melted, turn control to 200° and serve. Serves 4-6 as main dish, 10-12 as appetizer.

Package Fondue Mix

Place ingredients into Fondue Pot and follow package directions. Heat at 400°, stirring constantly until smooth.
Seafood Rarebit

1 clove garlic, cut in half  1 1/2 tsp. salt
1 can cream of shrimp soup  1/2 tsp. paprika
1 cup light cream  1/4 tsp. white pepper
1 can crabmeat, drained  2 cups grated Cheddar cheese
1/8 cup dry sherry

Rub garlic on inside of Fondue Pot. Pour soup and light cream into pot and heat at 425° until thickened. Add crabmeat and seasonings, stirring constantly. Add cheese gradually and stir until melted. Add sherry and mix well. Set control at 200° for serving. Serves 4-6 as main course, 10-12 as appetizer.

Shrimp Fondue

1/4 cup butter  1 1/2 tsp. salt
1 medium onion, chopped  1/2 tsp. red pepper
1 clove garlic  1/4 tsp. white pepper
2 cups milk  2 cups grated Cheddar cheese
1/4 cup flour  2 tbsp. sherry
2 tsp. dry mustard  2 lbs. fresh shrimp, cooked

Sauté onion and garlic in butter in Fondue Pot at 425° until mixture appears glossy. Mix milk, flour and seasonings and stir into onion. Stir constantly until thickened. Slowly add cheese, stirring until cheese melts. Add sherry and mix well. Spear shrimp and heat in sauce for a few minutes. Set control at simmer for serving. Serves 4-6 as main dish, 10-12 as appetizer.

Speedy Chili Fondue

1 small onion, chopped  17 oz. can kidney beans
2 tbsp. butter or margarine  1 tsp. chili powder
8 oz. can tomato sauce  1 lb. processed American cheese cubes
1/4 lb. grated Cheddar cheese

Sauté onion in butter or margarine in Fondue Pot at 425° until golden. Add tomato sauce, kidney beans (drained), chili powder and mix well. When bubbly, add cheese gradually, stirring well after each addition. Serve at 200°. Serves 4-6 as main course, 10-12 as appetizer.
Tastee Onion Fromage

2 cups light cream 1 1/2 cups grated Swiss cheese
5 tbsp. flour 1/2 cup grated Parmesan cheese
1 pkg. dehydrated onion soup 1 cup Sauterne
3 tbsp. butter or margarine

Mix light cream and flour in a bowl and set aside. Melt butter or margarine at 350°. Gradually add onion soup mix until thoroughly blended. Add cream mixture, stirring constantly until thickened. Slowly add cheese and stir until melted. Add Sauterne and mix well. Turn control down to 200° and serve. Serves: 4-6 main course, 10-12 appetizer.

Luncheon Entrees

Salmon Élégant

1 10 1/2 ounce can cream of mushroom soup 1/8 tsp. pepper
1/2 cup light cream 1/4 tsp. paprika
1/4 pound cheddar cheese, grated 1 lb. can salmon
1/2 tsp. salt 1/4 cup Sauterne


Chicken and Ham Supreme

2 tbsp. butter or margarine 3/4 cup heavy cream
2 tbsp. flour 1 cup diced cooked chicken
1/4 tsp. paprika 1 cup diced cooked ham
1/8 tsp. pepper 2 tbsp. chopped parsley
1 6 ounce can button mushrooms 4-6 patty shells

Beef Fondues

"Fondue Bourgoignonne" or beef fondues is comparatively new to us, but has been popular for years in European restaurants. It consists of bite-size cubes of raw beef sirloin or tenderloin cooked in hot oil to desired doneness by each guest. A variety of tangy meat sauces, additional condiments and nibblers are served as accompaniments.

Provide guests with a plate, a fondu fork for cooking and a regular fork for eating. Each guest spears a cube of meat with the fondu fork and cooks it to desired doneness (15 secs., rare — 60 secs., well done). The cooked meat is then transferred from fondu fork to the plate and dipped into one of several sauces and condiments offered. The sauces and condiments are passed and guests arrange some of each around the outer edge of their plates.

Suggested Sauces and Condiments

<table>
<thead>
<tr>
<th>Béarnaise</th>
<th>Horseradish Sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped Parsley</td>
<td>Hot Caper Sauce</td>
</tr>
<tr>
<td>Cocktail Sauce</td>
<td>Hot Mustard Sauce</td>
</tr>
<tr>
<td>Curried Nuts</td>
<td>Minced Onion</td>
</tr>
<tr>
<td>Curry Sauce</td>
<td>Oriental Sauce</td>
</tr>
<tr>
<td>Dill Sauce</td>
<td>Pickled Fruit Relish</td>
</tr>
<tr>
<td>Garlic Butter</td>
<td>Sweet-Sour Bacon Sauce</td>
</tr>
<tr>
<td>Ketchup</td>
<td>Tartar Sauce</td>
</tr>
</tbody>
</table>
Suggested Accompaniments

Salads
- Caesar
- Tossed Green

Breads
- Bread Sticks
- Hard Rolls

Dessert
- Fresh Fruit
- Cheese & Crackers

Beverages
- Hot Tea
- Coffee

Suggested Menu

Beef Fondue

Sauces, Condiments and Relishes
- Mixed Green Salad with Tart or Oil and Vinegar Dressing
- Rolls & Butter
- Dessert
- Beverage

Beef Fondue

⅓ to ½ lb. beef tenderloin per person
3 cups oil

(Corn or peanut oil, or equal parts of corn, peanut, olive and safflower oil may be used. For a richer flavor, a combination of three parts oil to one part clarified butter may also be used.)

1 tsp. salt

Cut meat into bite-size (¼”-1”) cubes. Let stand at room temperature 30 minutes. To prevent spattering, blot off excess moisture. Lightly season.

Pour oil into Fondue Pot and add 1 teaspoon salt. Salt will help prevent spattering of hot oil. Set control to 425°. Cover with lid, and heat about 10 to 15 minutes. Oil is up to temperature when the light goes out. Serve with a selection of sauces.
Egg Roll Fondue
3 cups oil
1 tsp. salt
Frozen egg rolls, thawed

Heat oil in Fondue Pot at 425° for 10 minutes. Spear egg roll and cook about 1 minute until golden.

SUGGESTED SAUCES:
Sweet-Sour-Bacon
Hot Mustard
Soy
Tartar

Far East Fondue
1/2 to 1/2 lb. chicken breast, pork tenderloin or veal per person
3 cups chicken broth

Cut meat into paper thin strips; do not season. Pour broth into Fondue Pot and heat to boiling at 425°. Reduce heat to 325° to keep broth at a rolling boil while cooking meat. Serve with rice.

SUGGESTED SAUCES:
Hot Mustard
Soy
Sweet-Sour-Bacon
Curried Peanuts & Coconut

Tiny Links Fondue
3 cups oil
1 tsp. salt
1 1/2 cups pancake mix

1 cup water
1 lb. miniature smoked sausages or frankfurters

Put oil and salt into Fondue Pot and heat at 425° about 10 minutes. Mix water and pancake mix. Place in a serving bowl. Spear a frankfurter or sausage, dip into batter and allow excess to drip off. Fry until golden and crispy. Serves 8-10 as appetizer.

SUGGESTED SAUCES:
Hot Mustard
Cocktail
Sweet-Sour-Bacon
Dill
Sauces for Meat Fondue

Sauces are necessary and delectable accompaniments to meat fondues. They should be robust and distinctive in flavor. Serve at least six sauces with meat fondue.

Béarnaise Sauce

\[
\begin{align*}
\frac{3}{4} \text{ cup Hollandaise Sauce} & \quad \frac{1}{2} \text{ tsp. tarragon} \\
1 \text{ tsp. minced onion} & \quad 1 \text{ tbsp. tarragon vinegar} \\
1 \text{ tsp. minced parsley} & \\
\end{align*}
\]

Mix all ingredients. Serve warm. Yield: 1 cup.

Cocktail Sauce

\[
\begin{align*}
\frac{3}{4} \text{ cup hot ketchup} & \quad \text{Dash hot pepper sauce} \\
2-4 \text{ tbsp. prepared horseradish} & \quad 1 \text{ tbsp. lemon juice} \\
\end{align*}
\]

Combine ingredients. Refrigerate until serving. Yield: 1 cup.

Curried Nuts

\[
\begin{align*}
\frac{3}{4} \text{ cup salted cocktail peanuts or spanish peanuts, chopped} & \quad \frac{1}{2} \text{ cup grated coconut} \\
& \quad 1 \text{ tsp. curry powder} \\
\end{align*}
\]

Combine ingredients. Yield: 1 cup.
Curry Sauce
1 cup mayonnaise  
¼ tsp. ginger  
1 tbsp. lime juice  
½ tsp. Tabasco sauce
Combine ingredients. Refrigerate until serving. Yield: 1 cup.

Dill Sauce
1 cup sour cream  
2 medium dill pickles, chopped  
2 tbsp. prepared mustard
Combine ingredients. Refrigerate until serving. Yield: 1 cup.

Horseradish Sauce
1 cup dairy sour cream  
3 tbsp. prepared horseradish, drained  
¼ tsp. salt  
Dash of white pepper
Combine ingredients and stir. Yield: 1 cup.

Hot Caper Sauce
1 cup mayonnaise  
¼ tsp. lemon juice  
1 tbsp. undrained capers
Heat mayonnaise in a double boiler, add lemon juice and capers and stir. Serve warm. Yield: 1 cup.
Hot Mustard Sauce

1 tsp. grated onion 1 tbsp. oil
¼ cup dry mustard ¼ tsp. salt
¼ cup hot water

Combine ingredients and allow to stand at room temperature for 15 minutes to enhance flavor. Yield: about ½ cup.

Oriental Sauce

3 tbsp. butter or margarine 3 tbsp. soy sauce
1 cup water 1 tbsp. cornstarch

Melt butter or margarine in Fry Pan. Add water and heat to boiling. Add paste of soy sauce and cornstarch and cook until thickened and clear. Serve warm. Yield: about 1¼ cups.

Sweet-Sour-Bacon Sauce

12 oz. jar peach preserves ¼ cup white vinegar
2 oz. jar pimientos, drained ¼ cup dehydrated bacon bits and chopped


Tartar Sauce

¾ cup mayonnaise 2 tsp. grated onion
3 tbsp. sweet pickle relish 3 tbsp. stuffed olives, chopped

Combine ingredients. Refrigerate until serving. Yield: 1 cup.
Dessert Fondues
Dessert Fondues can be a delightful finale to any meal. Experiment with dessert fondues as a luncheon surprise or a late evening snack. Try it as the topper to a fondue party.

Various fresh fruits and pastries are excellent dessert dunkers. They can be cut into a variety of shapes and dipped into the dessert sauce. The coated sections can then be rolled in chopped nuts or flaked cocoa-nut or any number of interesting coatings.

To prevent certain fruits from darkening—apples, bananas, peaches—sprinkle with ascorbic acid powder or a few drops of orange or lemon juice.

Allow \( \frac{1}{2} \) -1 cup fruit or 6-8 bite size pastry sections for each serving.

Dessert Dunkers

<table>
<thead>
<tr>
<th>Cherries</th>
<th>Dates</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberries</td>
<td>Large salted nuts</td>
</tr>
<tr>
<td>Grapes</td>
<td>Peaches</td>
</tr>
<tr>
<td>Bananas</td>
<td>Maraschino cherries</td>
</tr>
<tr>
<td>Apples</td>
<td>Marshmallows</td>
</tr>
<tr>
<td>Pears</td>
<td>Angel Food Cake</td>
</tr>
<tr>
<td>Pineapple</td>
<td>Sponge or Chiffon Cake</td>
</tr>
<tr>
<td>Tangerines</td>
<td>Pound Cake</td>
</tr>
<tr>
<td>Oranges</td>
<td>Lady Fingers</td>
</tr>
<tr>
<td>Mandarin oranges</td>
<td>Mini-cream puffs</td>
</tr>
</tbody>
</table>
**Apricot-Brandy Fondue**

- 6 tbsp. butter or margarine
- 12 oz. jar apricot preserves
- ¾ cup heavy cream
- 4 tsp. cornstarch
- ⅛ cup sugar
- ⅛ cup apricot brandy

Heat butter or margarine, cream, sugar and preserves in Fondue Pot at 425°, stirring constantly, until melted and bubbly. Reduce heat to simmer. Mix cornstarch and apricot brandy together; add to cream mixture and continue cooking, stirring constantly until thickened. Serves 6-8.

**Butterscotch Fondue**

- ¼ cup butter
- 4 tsp. cornstarch
- 1 cup dark brown sugar
- 3 tbsp. light rum
- 2 cups light cream

Heat butter, cream and brown sugar in Fondue Pot at 425°, stirring until melted and bubbly. Mix cornstarch and rum together; pour into cream mixture, stirring constantly. Reduce heat to simmer, and continue cooking until mixture thickens. Serve. Serves 6-8.

**Basic Chocolate Fondue**

- 6 squares unsweetened chocolate
- ½ cup butter
- ⅛ tsp. salt
- 1 cup light cream
- 2 tsp. vanilla extract
- 1½ cups sugar

Heat all ingredients except vanilla in Fondue Pot at 425°, stirring occasionally until chocolate is melted. Continue cooking, stirring constantly, about 5 minutes, until thickened. Turn control to simmer, add vanilla and mix well. Serves 6-8.
German Chocolate Fondue

4 oz. pkg. of German’s Sweet Chocolate
1 cup light cream
6 tbsp. butter
1/2 cup sugar
2 tsp. cornstarch

1 1/2 cups shredded coconut
1/2 cup chopped almonds
or pecans
2 tbsp. light or dark rum, optional

Heat all ingredients except rum, pecans and coconut in Fondue Pot at 425° stirring constantly about 5 minutes, until thickened. Turn dial to simmer and add remaining ingredients. Stir well and serve. Serves 6-8.

Mocha Fondue

12 oz. milk chocolate candy bar
1 cup heavy cream

3 tbsp. coffee liqueur
2 tsp. instant coffee

Melt chocolate in Fondue Pot at 400° and add cream; stir. Add remaining ingredients. Serve at simmer range. Serves 6-8.
Tempura

Tempura, an enchanting type of cookery from the Orient, is perfect for entertaining. Small pieces of food are dipped in batter, deep fried in bubbly oil, dipped in savory sauce, and eaten piping hot. Tempura foods are artistic to the eye, inviting to the palate, and a great stimulation to conversation. It may be served as an appetizer or a meal for 4 to 6 people.

Uncooked foods should be arranged attractively on a serving platter and placed on the dinner table. The batter is mixed at the last minute and taken to the table where the oil is already preheated in the Fondue Pot. Each guest is served his own small bowl of hot tempura sauce. Have paper towels handy for draining fried foods. The hostess may cook for her guests, but it is more fun to allow each person to cook their own. Use all, or a selection of the vegetables. Shrimp is always included.

**BATTER**

| 2 cups cold water | 2½ cups sifted flour |
| ½ tsp. baking soda | 1½ qt. oil |
| 2 eggs | |

**TEMPURA FOODS**

| 1 lb. shrimp, shelled and deveined, tails remaining | Whole green beans (canned) |
| Thin slices, peeled sweet potato | Mushroom slices (fresh) |
| Thin slices, unpeeled egg plant | Onion rings |
| Carrot strips | Parsley sprigs |
| Green pepper strips | Watercress sprigs |
| Green onions (2” long) | Celery stalks (2” long) |
| | Celery leaves |

Heat oil in Fondue Pot with temperature dial set to 425°. To make batter, add soda and eggs to water, mix well. Gradually stir in flour. Do not overstir; this is the secret of a light batter. Flour should remain floating on top. Dip shrimp and vegetables into batter and fry in hot oil. Only fry a few pieces at a time, don’t crowd them. Fry until golden brown, about 3 minutes. Skim any stray pieces of batter from oil after each batch is fried. To eat, dip into tempura sauce just before eating.

**TEMPURA SAUCE**

| ½ cup soy sauce | 1 can (10½ oz.) beef broth |
| 1 tbsp. sugar | ½ cup water |

Combine all ingredients and heat to boiling. Serve hot in individual small bowls.
TEMPURA HORS D'OEUVRES

Use the same batter and cooking method as suggested for traditional Tempura. Arrange uncooked foods attractively on a serving platter. Place near batter and Fondue Pot with hot oil. Each guest spears a piece of food, dips it into the batter, then into the hot oil for a few minutes. Remind guests that the metal portion of the fondue fork will become very hot. Offer a selection of the following.

Vienna Sausages  Button Mushrooms
Lump Crab  Luncheon Meat Cubes
Lobster Pieces  Wiener Chunks
Shrimp

French Fried Cheese Balls

1 cup grated Parmesan cheese  1½ tsp. grated onion
¼ tsp. salt  2 eggs, beaten slightly
½ tsp. pepper  2 cups coarse fresh bread crumbs
1 tsp. oregano  Cooking Oil

Preheat oil in Fondue Pot with control dial set at 425°. Combine all ingredients but fresh bread crumbs; mix well. Let stand 5 minutes. Shape into small balls, roll in crumbs and fry in hot oil until golden about 1 minute.

Serve hot with curry sauce. Makes 24 1-inch balls.
HOW TO USE FRY PAN
The Petite Fry Pan is designed to be used both as a Fry Pan and as a combination with the Nesco Fonduo. It is especially useful for small quantity Fry Pan recipes when cooking for one or two persons.

1. Turn temperature control dial to "Off" and connect to Fry Pan. (See Fig. 1) Then attach cord to 120 volt A.C. only wall outlet. DO NOT USE EXTENSION OR DROP CORD.

2. Set control dial to temperature recommended in recipe or Fry Guide. The signal light will glow red until temperature is reached. When light goes out, Fry Pan is preheated. Thereafter, light will continue to go "On" and "Off" as the proper temperature is being maintained.

3. Use the Lid when recommended in the recipe. (Fig. 2)

4. To keep food warm after cooking is completed, turn control dial to simmer range. (Fig. 3)

5. Food can be simmered anywhere in the simmer range depending upon the type of food in the pan.

6. When placing Fry Pan on serving table or buffet table BE CERTAIN TO USE CORD CLIP FOR ATTACHING CORD TO A STATIONARY OBJECT.

7. When cooking is completed, turn temperature control dial to "Off". Disconnect cord from outlet first then detach control from Fry Pan.
HOW TO CLEAN FRY PAN

1. NEVER immerse temperature control dial in water or any other liquid.

2. Fry Pan and lid are completely immersible. Wash with warm water and mild dishwashing detergent. Do not scrape with sharp objects. Rinse and dry thoroughly.

3. An aluminum cleaner may be used on the Fry Pan to remove any discolorations or mineral deposits which might occur. However, when using an aluminum or metal mesh cleaner, BE CERTAIN NO METAL RESIDUE REMAINS AFTER CLEANING IN THE AREA WHERE THE CONTROL IS CONNECTED TO THE FRY PAN.

4. For easier cleaning, wash Fry Pan after each use.

5. Do not wash in dishwasher.
**BASIC FRYING GUIDE**

**NOTE:** Times and temperatures are approximate and may vary according to individual taste.

<table>
<thead>
<tr>
<th>FOOD</th>
<th>METHOD</th>
</tr>
</thead>
<tbody>
<tr>
<td>BACON</td>
<td>Arrange bacon slices in cold Fry Pan. Do not crowd. Turn temperature control dial to 325°. Fry, turning occasionally until done as desired. Pour off fat during frying for very crisp results.</td>
</tr>
<tr>
<td>CANADIAN BACON</td>
<td>Preheat Fry Pan to 300°. Arrange 3 or 4 bacon slices in Fry Pan. Fry and turn when browned. Remove when browned on both sides. Serve with scrambled or fried eggs.</td>
</tr>
<tr>
<td>CHICKEN</td>
<td>Clean chicken and dry well. Shake chicken in seasoned flour to coat well. Preheat Fry Pan to 375°. Add ¼ cup shortening. Fry chicken until brown and crisp on both sides. Reduce temperature to 275°. Cover and continue to cook until tender.</td>
</tr>
<tr>
<td>EGGS</td>
<td>Preheat Fry Pan to 300°. Melt butter or margarine. Add eggs. Spoon butter over eggs or cover the pan. Fry until done as desired.</td>
</tr>
<tr>
<td>FISH</td>
<td>Dip pieces in mixture of 1 egg and 1 tbsp. milk, then in seasoned bread crumbs or corn meal to coat well. Add ¼-½ cup shortening to the fry pan. Preheat to 375°. When light goes out, add fish and fry until golden brown. Turn carefully and brown on other side. (Fish will flake easily with a fork when done.) Drain on absorbent paper and serve immediately with Tartar sauce or lemon wedge.</td>
</tr>
<tr>
<td>FRENCH TOAST</td>
<td>Beat together: 2 eggs; ½ cup milk, and ¼ tsp. salt. Preheat Fry Pan to 350°. Melt 2 tbsp. butter. Dip slices of bread into egg mixture until coated. Fry immediately until browned on both sides. Serve hot with syrup, jam, or applesauce. Serves 2</td>
</tr>
<tr>
<td>HAMBURGER</td>
<td>Combine ground meat and seasonings. Shape into patties about ½ inch thick. Preheat Fry Pan to 350°. Add shortening if necessary.</td>
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<tr>
<td>FOOD</td>
<td>METHOD</td>
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<tr>
<td>LIVER</td>
<td>Wipe ⅛-½ inch thick slices calf, lamb, or beef liver with damp cloth. Cut out tubes with scissors. Dip liver in milk or buttermilk, then in seasoned flour. Preheat Fry Pan and add 1 tbsp. fat or bacon drippings. Brown liver quickly on each side. Serve with sautéed onions or bacon.</td>
</tr>
<tr>
<td>MINUTE</td>
<td>Steaks should be approximately ¼ inch thick. Preheat Fry Pan to 425°. When light goes out, add steaks. Fry 1 minute on each side, or longer if well done steak is desired. Season and serve immediately.</td>
</tr>
<tr>
<td>PANCAKES</td>
<td>Preheat Fry Pan to 375°. If batter contains shortening, greasing the Fry Pan is not necessary. If it does not, brush the Fry Pan lightly with shortening. Use about 2-3 tbsp batter for each pancake. Do not crowd. Turn pancakes when they are puffed bubbly, and brown on the underside. Serve with syrup or jam. NOTE: Chopped nuts or drained fresh fruit may be added to batter for variety.</td>
</tr>
<tr>
<td>PORK CHOPS</td>
<td>Use ⅛ to ⅜ inch chops. Melt 1 tbsp. shortening in preheated Fry Pan set to 375°. Add chops and brown well on both sides. Reduce temperature to 275°. Cover and continue to cook for 30-45 minutes. Add a little water if necessary. NOTE: For variety, top the browned chops with ¾ inch thick apple rings, sprinkle with brown sugar and cook as directed.</td>
</tr>
<tr>
<td>POTATOES</td>
<td>Cut cooked, peeled potatoes into thin slices. Add 2-3 tbsp. butter or shortening to Fry Pan. Preheat to 350°. Add potatoes. Sauté without stirring until underside is brown. Season with salt and pepper. Turn carefully to brown other side. Serve immediately. NOTE: Onion slices may be added to peeled potatoes if desired.</td>
</tr>
<tr>
<td>SAUSAGE LINKS</td>
<td>Arrange sausage links in cold Fry Pan. Set temperature control dial to 300°. Fry until golden brown and well done. (Do not break skins when turning.)</td>
</tr>
<tr>
<td>STEAK</td>
<td>Use steak that is ⅜ to 1 inch thick. Score the fat to prevent curling. Preheat Fry Pan to 400°. Rub with fat trimmed from steak or add 1 tbsp. shortening. Brown well on both sides, turning only once. Pour off excess fat if necessary. Season and serve immediately.</td>
</tr>
</tbody>
</table>
Appetizers & Dips

**Chicken Livers Madeira**

1/3 cup flour  
1 tsp. salt  
1/8 tsp. pepper  
3/4 lb. chicken livers  
3 tbsp. butter or margarine

1/3 cup Madeira  
3/4 cup heavy cream  
2 egg yolks  
Parsley, chopped fine

Combine flour, salt and pepper in bag. Add livers; shake until well coated. Heat butter or margarine in Fry Pan, with control dial set at 325°; sauté livers until well browned. Add Madeira; turn heat to 250°. Beat cream with egg yolks until blended; add to Fry Pan. Stir constantly until thickened. Reduce control to simmer. Sprinkle with chopped parsley and serve buffet style from Fry Pan. Serves 10-12.

**Crabmeat in a Skillet**

Temperature: 325°

1/2 lb. fresh lump crabmeat

Sauce:

1/4 cup tarragon vinegar  
3 tbsp. melted butter or margarine

1 tbsp. chopped chives  
1 tbsp. Worcestershire Sauce

Hot Lobster Dip

8 ounce package cream cheese 1 tsp. sugar
¼ cup mayonnaise ¼ tsp. white pepper
1 clove garlic, crushed 5 ounce can (1 cup)
2 tsp. grated onion 1 tsp. prepared mustard

Melt cream cheese in Fry Pan with control set at 175°, stirring constantly. Blend in mayonnaise, garlic, onion, mustard, sugar and white pepper. Stir in lobster and sauténe; heat through. Reduce control to low simmer. Serve hot from Fry Pan with Melba toast and crackers. Serves 10-12.

Mexicali Dip

½ lb. ground beef ½ tsp. salt
¼ cup chopped onion Dash Tabasco
¼ cup hot ketchup 8 ounce can (1 cup)
1½ tsp. chili powder red kidney beans

¾ cup shredded Cheddar cheese ¼ cup chopped stuffed green olives
½ cup chopped onion Corn chips

Brown meat and onion in Fry Pan with control set at 350°. Stir in ketchup, chili powder, salt and Tabasco. Mash in beans. Cook, stirring occasionally, until slightly thickened. Reduce control to simmer. Garnish with cheese, onion and olives. Place cheese around outside edge; then place a circle of onions; finish with circle of chopped olives in center. Serve from Fry Pan as hot dip for corn chips. Serves 10-12.
**Stuffed Mushrooms**

- ½ lb. small mushrooms
- 2 tbsp. finely chopped onion
- 2 tbsp. butter or margarine
- 1 egg, beaten
- ½ cup bread crumbs
- 2 tbsp. sherry
- 1 tbsp. chopped parsley
- ½ tsp. salt
- ¼ tsp. leaf tarragon, crumbled
- Fresh ground pepper to taste
- 2 tbsp. butter or margarine
- Paprika

Wash and dry mushrooms. Remove stems; chop stems fine. Sauté stems and onion in two tablespoons of butter with Fry Pan control set at 325° until onions become transparent. Turn control off. In small bowl beat egg; then add bread crumbs, sherry, parsley, salt, tarragon and pepper. Mix in sautéed stems and onions.

Stuff mushroom caps with warm mixture. Return to Fry Pan with two tablespoons of butter, placing cap-side down. Sauté with control set at 275° for 3 to 5 minutes. Reduce temperature setting to simmer and serve hot from Fry Pan. Serves 6-8.

**Miniature Pizzas**

Temperature: 250°

- Salad oil
- 1 pkg. refrigerated Butterflake dinner rolls
- 1 small can pizza sauce
- 4 oz. Mozzarella cheese, grated
- Pepperoni slices

Grease Fry Pan with salad oil. Separate rolls into single layers for pizza crusts. Layers should be no more than 1/16 inch thick. (Layers separate easier if rolls are very cold.) Space six pizza crusts evenly in Fry Pan. Add ½ teaspoon of pizza sauce to each crust. Sprinkle with grated cheese. Top with a very thin slice of Pepperoni. Cover Fry Pan and set control dial to 250°. Cook 8 minutes or until bottom of pizzas are browned and cheese has melted. Repeat with remaining pizzas. Serve hot from Fry Pan. Yield: 4 dozen.
Sardine Balls

Temperature: 325°

7 oz. can sardines in tomato sauce
3/4 - 1 cup soft bread crumbs
1 egg, slightly beaten
1 tbsp. chili sauce or ketchup
2 tbsp. flour
1 tbsp. butter or margarine


Vegetable Dunk

1 can condensed Cheddar cheese soup
2 tbsp. lemon juice
1/3 cup mayonnaise
1/4 tsp. Tabasco
3 ounces Swiss cheese, cut up
Fresh chives, chopped
1 tbsp. ketchup
Crumbled bacon
Carrot sticks
Cucumber slices
Cauliflowerets
Green pepper strips

Bananas Flambé

3 firm bananas
3 tbsp. butter or margarine
1/3 cup sugar

2 tbsp. lemon juice
1/4 cup cognac

Remove skins from bananas and cut in half lengthwise. Melt butter or margarine in Fry Pan with control set at 250°. Add bananas, sprinkle with sugar and lemon juice. Sauté until lightly browned, turning occasionally. To flambé; warm 1/4 cup cognac, pour over bananas and ignite. Spoon sauce over fruit until flame dies out. Serves 2-3.

Country Corn

Temperature: 325°

2 slices bacon
1 tbsp. chopped onion
1 tbsp. chopped green pepper
1 1/2 tsp. flour

1/4 tsp. salt
1/4 cup sour cream
6 oz. whole-kernel corn, drained

Place bacon in cold Fry Pan. Set temperature control at 325°. Fry bacon until crisp. Drain off all but about one tablespoon bacon grease. Drain bacon on paper towel and set aside.

Sweet-Sour Green Beans

Temperature: 325°

3 slices bacon, cut in 1” slices  2 tbsp. vinegar
1 tbsp. flour  1 tbsp. sugar
1 No. 303 can green beans, ½ tsp. salt
    drained (reserve liquid)  Dash of pepper
½ cup liquid from beans


Salad or Vegetable Croutons

2 tbsp. butter or margarine  ½ cup ½” bread cubes
½ tsp. salt or garlic salt

Preheat Fry Pan to 325°. Melt butter, add salt and bread cubes. Stir constantly till golden brown. Toss cooled croutons with a combination of salad greens or vegetables or with Caesar Salad.

Variations: Remove croutons from Fry Pan and immediately sprinkle with grated Parmesan Cheese.

Use ½ cup coarsely chopped walnuts in place of bread cubes. Adds a crunchy touch to tossed green salads or vegetables.

Yield: ½ cup.
Crepes Suzette For Two

CREPES

1 whole egg  
1 egg yolk  
¼ cup cream  

½ cup flour  
¼ tsp. salt  
3 tbsp. butter, melted

Beat eggs; add cream, continue beating. Add flour and salt; heat until smooth. Beat cooled, melted butter into batter. Cover bowl and allow to stand about an hour.

Preheat Fry Pan to 375°. Put 2 tablespoons batter in center of pan; quickly tilt and rotate pan to distribute batter evenly. Crepe should be about 6 inches in diameter. When crepe is delicately brown on underside, carefully turn to brown other side. Repeat with remaining batter. Fold crepes in half, then in quarters, put on plate with napkins to keep warm. Makes 6 crepes.

SAUCE

½ cup sugar  
¼ cup butter  
1 piece lemon with rind  
1 piece orange with rind

½ cup orange juice  
1 tbsp. lemon juice  
2 tbsp. Cointreau (optional)  
¼ cup warm brandy

Put sugar and butter in Fry Pan. Set temperature dial to 300°. Stir sugar and butter until well blended. Add lemon and orange pieces, and press with spoon to extract oil from rind. Add orange juice, lemon juice, Cointreau. When sauce has bubbled a few minutes, remove lemon and orange pieces and put in folded crepes. Baste, pour over heated brandy and ignite. Spoon flaming sauce over crepes and serve immediately. Serves 2.

Blushing Peaches

3 large ripe peaches  
3 tbsp. lemon juice

3 tbsp. Grenadine syrup  
Whipped cream (optional)

Cover peaches with boiling water for a few minutes; slip off skins. Cut into halves, remove pits. Place cut-side down in Fry Pan. Mix lemon juice and Grenadine syrup; pour over peaches. Cover and set temperature control dial to 225°. Cook 6 to 8 minutes or until fork tender. To serve, pour remaining juices over turned peaches. Top with whipped cream. Serves 3.
NESCO
FRY PANS, OVAL ROASTERS, TABLE-Ovens
WASHERS, DEEP FRYERS, IRONS, TOASTERS
NESCO
CAN OPENERS, ROTISSERIES,
BROILERS, RANGES, FONDUE
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