

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Caribbean Fondue

Adapted from Chile Pepper Cooking, December, 2002

You probably thought fondue was only Swiss, or French, or something. This will change your mind!

*2 tbsp light olive oil
4 oz finely chopped, smoked ham
2 scallions, finely chopped
1 medium red bell pepper, chopped
2 tsp haba ero chile, seeded, minced
1 tsp minced garlic
1/2 tsp dried oregano
1/2 tsp dried thyme*

*3/4 cup beer (not dark)
1 Tbsp cider vinegar
1 lb Edam cheese, peeled, chopped
1 Tbsp cornstarch
crusty bread, in bite-size cubes
boiled new potatoes, quartered
raw bell pepper strips
cherry tomatoes*

Heat oil over medium heat in a medium, heavy-bottomed saucepan. Add ham, scallions, bell pepper, haba ero and garlic. Saut e, with stirring, until the onion is golden, about 5 minutes. Add dried herbs and stir until fragrant. Add beer and vinegar and bring up to a simmer.

Toss the cheese with the cornstarch. Stir the cheese into the beer mix, a handful at a time, melting completely between batches. Transfer cheese to a fondue pot and light the warmer. Serve with dipping veggies.

Yield: Four to six servings
Preparation time: 15 minutes
Cooking time: 20 minutes

