

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!

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| <i>2 tbsp light olive oil</i> | <i>¾ cup beer (not dark)</i> |
| <i>4 oz finely chopped, smoked ham</i> | <i>1 Tbsp cider vinegar</i> |
| <i>2 scallions, finely chopped</i> | <i>1 lb Edam cheese, peeled, chopped</i> |
| <i>1 medium red bell pepper, chopped</i> | <i>1 Tbsp cornstarch</i> |
| <i>2 tsp habañero chile, seeded, minced</i> | <i>crusty bread, in bite-size cubes</i> |
| <i>1 tsp minced garlic</i> | <i>boiled new potatoes, quartered</i> |
| <i>½ tsp dried oregano</i> | <i>raw bell pepper strips</i> |
| <i>½ tsp dried thyme</i> | <i>cherry tomatoes</i> |

Heat oil over medium heat in a medium, heavy-bottomed saucepan. Add ham, scallions, bell pepper, habañero and garlic. Sauté, 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

