

CUT ALONG DOTTED LINE ✂

Recipe adapted from *In the Kitchen with Cleveland's Favorite Chefs*

1. Arrange all the dipper ingredients on a large serving platter. Be sure to leave room in the center for the pot or bowl of chocolate. Set aside.

2. Place the chocolate in the top of a double boiler, or in a heat-proof glass or ceramic bowl, and set over a pot of barely simmering water, stirring constantly until completely melted.

3. Add the cream, corn syrup, and Grand Marnier, if using, and stir together well until the chocolate has a smooth and velvety texture. Pour into a fondue pot or a serving bowl.

4. Place the fondue pot or bowl of chocolate in the center of the serving platter. Serve immediately with skewers or cocktail forks.

Blue Mountain

DIRECTIONS

FOLD ALONG SOLID LINE 🖱

CHOCOLATE FONDUE FOR FOUR

Makes 4 servings

INGREDIENTS

12 ounces semisweet chocolate chips
 1 cup heavy cream
 2 tablespoons corn syrup
 1/4 cup Grand Marnier (for nonalcoholic version, omit)

Dippers:

2 pineapple wedges, cut into chunks
 4 strawberries with stems intact, halved
 8 blackberries
 8 raspberries
 16 blueberries



1 small bunch seedless grapes
 2 chocolate brownies, cut into chunks
 4 chocolate chip cookies
 4 peanut butter cookies
 4 marshmallows, plain or toasted
 4 slices pound cake, cut into 1-inch cubes