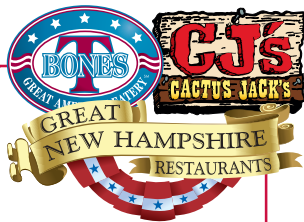


Grand Marnier Chocolate Fondue



INGREDIENTS

INGREDIENTS	AMOUNT
Orange	1
Heavy Cream	1/2 cup
Bittersweet or Semi-Sweet Chocolate	1/2 lb
Orange Juice	2 Tbls
Grand Marnier (or other orange liquor)	1/4 cup
Dippers including: pound cake, strawberries, pretzels	

METHOD

1. Zest the orange using a microplane or vegetable peeler. Then juice the orange and set aside 2T of juice. In a small saucepan, bring to a simmer the orange peel and the cream. Simmer for 5 minutes infusing the cream with the orange flavor.
2. Chop the chocolate and place in a fondue pot or crock pot. Using a strainer to catch the orange peel, pour the warmed cream over chocolate and stir until melted.
3. Stir in the orange juice and Grand Marnier, taste and add more if a stronger orange flavor is desired.
4. Set the fondue/crock pot to low and serve with dippers!

VARIATION

Leave out all orange ingredients (including Grand Marnier) and add caramels or Turtle candies to the simmering cream...and you'll have chocolate caramel Fondue!

After Work with Chef Nicole™