

You can either melt the chocolate and heavy cream in a double boiler on top of simmering water and mix until creamy or in a microwaveable bowl cooked in 15 second intervals and stirred until melted.

### **Grand Marnier Fondue**

12 oz. milk chocolate  
¼ c heavy cream  
¼ c Grand Marnier  
1 teaspoon orange zest

### **Flaming Turtle Chocolate Rum Fondue**

12 ounces milk chocolate chips or finely chopped  
3 tablespoons heavy cream  
3 tablespoons rum  
1/4 cup caramel ice cream topping  
1 tablespoon rum  
4 tablespoons pecans chopped

Pour melted chocolate into a warm fondue pot.

Pour the caramel into the center of the chocolate mixture. Do not stir.

Add the rum to the pot and ignite carefully using a lighter.

Allow the flame to burn out and stir gently to combine.

Sprinkle with pecans.

### **Bourbon Chocolate Fondue**

12 oz semi-sweet chocolate  
1 C heavy cream  
3 tablespoons bourbon

### **White Chocolate Almond Amaretto Fondue**

3 tablespoons almond slivers  
1/2 cup heavy cream  
8 oz. white chocolate  
1 tablespoon amaretto  
1 tablespoon powdered sugar

Toast the almonds in a 300 degree oven until golden brown. After cooled, chop them finely. Melt the white chocolate and cream, add almonds and powdered sugar. Adjust consistency by adding cream (if too thick) or white chocolate (if too thin).

### **Dark Chocolate Raspberry Chambord Fondue**

12 oz. dark chocolate  
¾ C heavy cream