

Fondue Italiano

- 1/2 pound ground beef
 - 1/2 envelope spaghetti sauce mix
 - 15 oz tomato sauce
 - 12 oz cheddar cheese, shredded
 - 4 oz mozzarella cheese, shredded
 - 1 T cornstarch
 - 1/2 C Chianti or a little vinegar in water
1. Brown beef and drain.
 2. Stir in spaghetti sauce mix and tomato sauce.
 3. Add cheeses gradually, stirring over low heat until cheese is melted.
 4. Blend together cornstarch and wine, add to cheese mixture.
 5. Cook and stir until thickened and bubbly.
 6. If it becomes too thick, add a little warmed Chianti/vinegar.

Cottage Swiss Fondue

- 2 T butter
 - 2 T flour
 - dash garlic powder
 - 1 t prepared mustard
 - 1 1/4 C milk
 - 1 C cottage cheese
 - 2 C shredded Swiss cheese (or mozzarella)
1. In a saucepan, melt butter.
 2. Blend in flour and garlic powder, then mustard.
 3. Add milk all at once. Stirring constantly until thick and bubbly.
 4. Add cottage cheese, beat smooth with electric mixer or stick blender.
 5. Over medium heat, gradually add Swiss cheese, stir until melted.
 6. Serve fondue with a nice crusty bread.

If you have fondue forks, you can use them to dip the bread into the sauces, but if you don't, you can use regular forks, or just spoon the mixture over the bread. I usually make both versions as I like the contrast and the combination of the two.