

## Broth for Fondue

1000 ml	(4 cups)	Chicken Stock
30 ml	(2 tbsp)	Sake or Dry White Wine
1		Garlic Clove, Thinly Sliced
15 ml	(1 tbsp)	Fresh Ginger, Grated
45 ml	(3 tbsp)	Japanese Soy Sauce
To Taste		Salt and Pepper
To Taste		Worcestershire Sauce

- In a large pot over medium heat, mix the chicken stock, sake or white wine, garlic, ginger, salt and pepper and Worcestershire.
- Bring to a boil, then reduce the heat and let it simmer for about 30 minutes.
- When you are ready to get started, light the fondue burner and adjust the heat.
- Transfer the broth into your fondue pot. Keep the extra broth in a pot on the stove top on low heat to replenish as needed.
- Keep an eye on the temperature. If the broth is too hot, it will evaporate quickly, and if it's not hot enough, your food will take a long time to cook.
- Put a piece of meat or seafood onto your fondue fork and cook it in this delicious broth.
- Transfer the cooked dippers onto a regular fork and dip into one of your fondue dips.
- Enjoy and repeat but no double-dipping!

<http://www.bestfondue.com/dipping-fondue.html>

Submitted by Joan Ethier