

Asparagus Bacon Fondue

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If you're a fan of the classic bacon-wrapped asparagus dish, you will adore this fondue featuring the same delicious combo.

Ingredients:

4 tablespoons butter
4 tablespoons all-purpose flour
2 cups milk
1 pound asparagus spears, chopped
2 slices of bacon, crisp-cooked, crumbled
French bread, diced into one-inch cubes
Salt and freshly ground black pepper, to taste

Directions:

- 1) Melt butter in a fondue pot. When bubbles subside, add flour; whisk thoroughly and cook 90 seconds, stirring.
- 2) Slowly add milk, whisking to incorporate. Heat until mixture becomes thick, whisking occasionally to prevent clumps.
- 3) Add bacon and asparagus; stir well. Season with salt and pepper; heat until warmed through. Serve with bread.