

# 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.