

Baked Fondue

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Short on time, but still want to make a savory fondue? Just whisk everything together and pop it in the oven - fine dining without the fuss.

Ingredients:

1 tablespoon unsalted butter
½ cup chopped onion
2 tablespoons brandy
1 cup mayonnaise
¼ cup vegetable broth
2 cups grated Fontina cheese
1 cup grated Parmesan cheese

Directions:

- 1) Preheat oven to 350°F.
- 2) Melt butter over medium heat in a medium skillet. Add onion and cook until softened, 4 minutes. Add brandy and bring to a boil over high heat. Simmer 30 seconds. Remove from heat.
- 3) Transfer onion mixture to a large bowl; add remaining ingredients and stir well. Transfer to a 1-quart baking dish, cover, and bake until bubbly, about 30 minutes. Serve immediately or transfer to a fondue pot to keep warm.