

Beef Fondue

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Didn't know that fondue could include meat? Use the hot sauce as a cooking liquid to cook fresh beef, and enjoy it with a spiced dipping sauce on the side.

Ingredients:

3 pounds sirloin, cut into ½-inch cubes
½ pound butter
¾ cup olive oil
10 tablespoons butter
5 tablespoons Worcestershire sauce
3 tablespoons Dijon mustard

Directions:

- 1) Melt ½ pound butter and olive oil in a large pan. When hot, transfer to a large fondue fan.
- 2) Meanwhile, prepare the dipping sauce: melt 10 tablespoons butter, Worcestershire sauce, and mustard in a medium pot. Stir until fully melted; keep warm over low heat.
- 3) When oil mixture begins to bubble, spear beef cubes with a fondue fork; lower into oil and fry 3 minutes, until no longer pink. Serve with warm dipping sauce.