

Chicken Fondue

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This fondue works well for a family dinner taken up a notch. Fresh chicken breast gets submerged in a cooking broth and is finished off with a spicy chili cream sauce.

Ingredients:

4 skinless, boneless chicken breast halves
5 cups chicken broth
12 ounces prepared chili sauce
½ cup mayonnaise
1 tablespoon minced onion
1 clove garlic, minced
Salt and black pepper, to taste

Directions:

- 1) Dice chicken into 1-inch cubes. Season with salt and pepper and spear. Set aside.
- 2) Place broth in fondue pot; bring to a boil.
- 3) In a small bowl, combine chili sauce, mayonnaise, and onion. Set aside.
- 4) Submerge speared chicken into boiling broth; cook until no longer pink, about 3 minutes. Serve with prepared chili sauce.