



discover the

BEST FONDUE

Mexican style



Fondue Events

Volume 1

By www.BestFondue.com

Your *complete* guide to
hosting a Mexican-themed
cheese fondue dinner for 4 people

- recipes
- shopping lists
- decoration ideas
- nutritional information
- and more!

Fondue Events - Volume 1

Cheese Fondue with a Mexican Twist

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These recipes have been tested and we hope that your event will be successful but we make no
representation or warranties with regards to the completeness or accuracy of the contents of this e-book.
We will accept no liability of any kind for any losses or damages caused or alleged to be caused,
directly or indirectly, from using the information contained in this book.

Always be careful when handling fondue fuel, fire and hot fondue.
Keep food refrigerated before serving, handle raw ingredients properly
and ensure meat products are fully cooked before eating.

Introduction

Thank you for downloading the first **www.BestFondue.com** recipe e-book, where you'll find everything you need to host a perfect cheese fondue dinner for four.



This **beer-based, mildly spicy cheese fondue** is perfect for those who like Mexican food and the following recipe ensures there is enough to feed four people comfortably.

If you intend on serving alcohol a great choice would be to use the same kind of beer called for in the fondue recipe (Sol, Corona, Modelo, Dos Equis, etc.) or make it a real fiesta with the ubiquitous lime margaritas. For dessert, we recommend hanging a piñata filled with candy. Ask everyone take a turn trying to break it open to get their dessert.

Tortilla chips, salsa and guacamole may also be incorporated as optional items on your shopping list. You can't get much more Mexican than salsa and guacamole in which your guests may enjoy dipping tasty chips.*

I hope your fondue event turns out great!

Feel free to share your comments about your experience here:
<http://www.bestfondue.com/fiesta-cheese-fondue-recipe.html>

¡ Adios !

Caroline Bégin

Founder of www.bestfondue.com

*Please note: the nutritional information shown at the end of the book doesn't include these items.

The Event



Transform your dining room into a Mexican restaurant with a few simple touches:

- White table cloth
- Colorful runner in the center of your table
- Colorful napkins
- Colorful water glasses

Additional decorations could include:

- Piñata
- Fiesta flags

Dim the lights and play some Mariachi music in the background

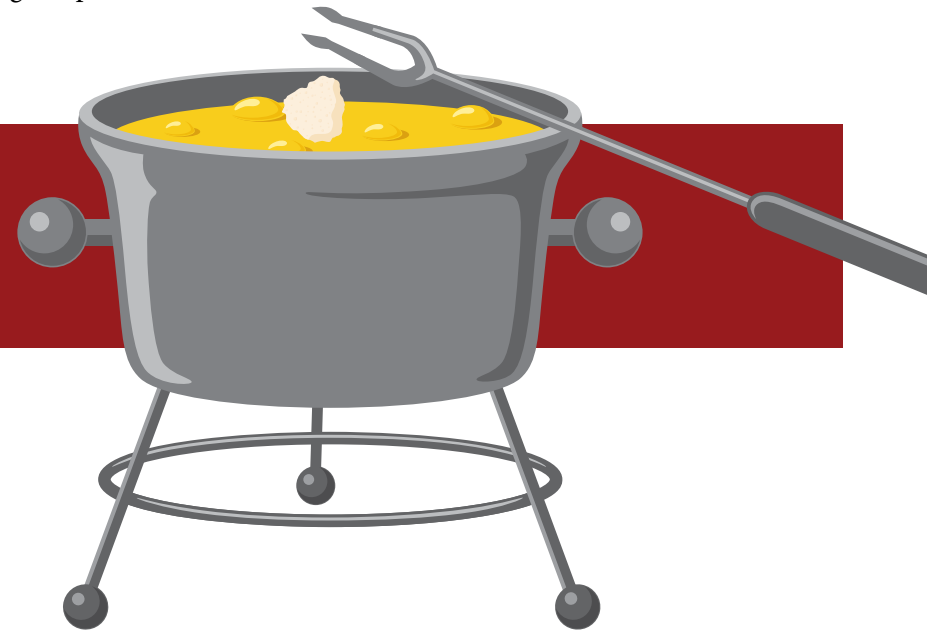
- Mejor Mariachi Del Mundo is a good place to start

Whoops!

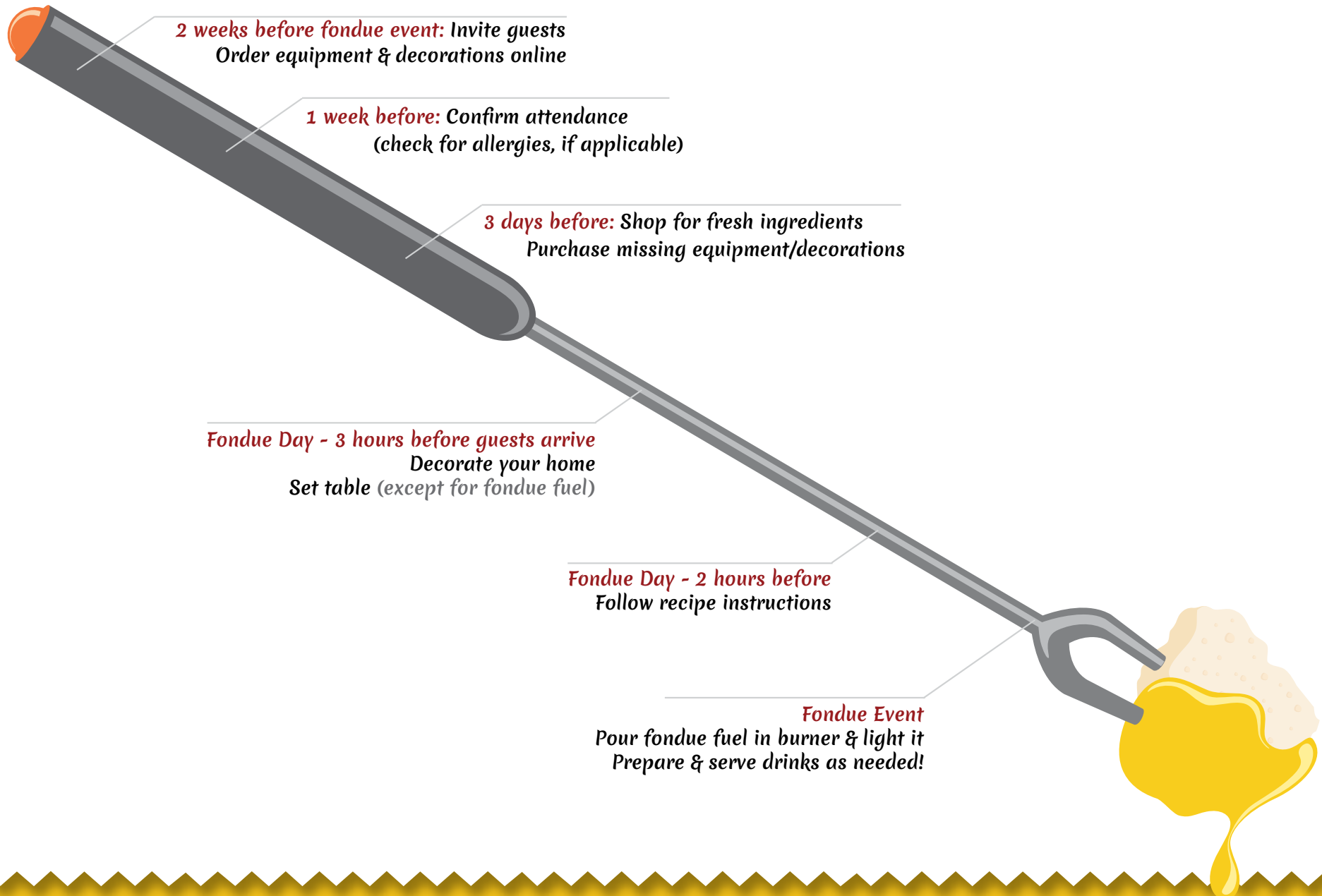
Did you know that fondue normally comes with a “punishment” for those who drop a dipper into the fondue pot?

Here are some ideas for how to make the punishment fun:

1. *If you have a sombrero, make the guilty party wear it (until someone else drops a piece!)*
2. *Make the guilty party refill everyone’s drinks.*
3. *Make the guilty party kiss the person on his/her right.*



Timeline Checklist



Shopping List

Grocery Store

Fruits and Vegetables

- 1 lime (or lime juice)
- 2 jalapeño peppers
- 1 green bell pepper
- 1 red bell pepper
- 1 medium avocado
- 1 medium tomato
- 1 large celery stalk
- 1 medium broccoli floret
- 8 whole white mushrooms
- fresh cilantro
- fresh guacamole
(optional but great with tortilla chips)
- 6 limes
- 1 orange

(optional - for margaritas)

Dairy

- 1 lb (454 g) of Monterey Jack cheese

Liquor Store

- 1 bottle of Mexican beer (Corona, Sol, Dos Equis, etc.) for cooking + more for drinking!
- Cointreau
- tequila

(optional - for margaritas)

Spices and Other Kitchen Basics

- flour
- cumin
- paprika
- ground pepper
- 1 jar salsa *(optional but great with tortilla chips)*
- granulated sugar
- powdered sugar
- salt
- ice

(optional - for margaritas)

Meat

- small smoked turkey sausage *(pre-cooked)*

Bread and Chips

- 1 small Ciabatta or French baguette
- 1 bag of tortilla chips *(optional)*

Equipment and Decorations

- cheese fondue pot with enough fondue fuel*
- wooden spoon
- 4 fondue forks
- 4 small plates for your guests
- 4 regular forks
- assorted plates or bowls for dippers
- white table cloth
- lots of colorful napkins
- colorful table runner *(optional)*
- colorful water glasses *(optional)*
- beer glasses *(optional)*
- blender
- margarita glasses
- shaker
- Mexican music *(optional)*
- sombrero *(optional)*
- piñata
- candy
- stick

(optional - for margaritas)

(optional - for piñata)

*Non-electric cheese fondue pots normally have an alcohol or gel burner. If you have a candle-lit fondue pot, you can prepare the recipe on the stovetop, then transfer it to your fondue pot when ready.

Ingredients

For Fondue Pot

1 cup	(250 ml)	Mexican beer**
1 Tbsp	(15 ml)	Freshly squeezed lime juice
3 Tbsp	(45 ml)	Jalapeno peppers chopped***
1 Tbsp	(15 ml)	Green bell pepper, seeded and chopped
1 Tbsp	(15 ml)	Red bell pepper, seeded and chopped
1 lb	(454 g)	Monterey Jack cheese, shredded**
2 Tbsp	(30 ml)	Flour
2 Tbsp	(30 ml)	Fresh cilantro, chopped
1/2 tsp	(2 ml)	Cumin
1/2 tsp	(2 ml)	Paprika
1/2 tsp	(2 ml)	Ground black pepper***

** Keep a little more beer and cheese on hand to adjust for consistency.

***Adjust quantities based on the taste of your guests.

For Dippers

- 1 floret of broccoli, steamed and cut into bite-sized pieces
- 8 slices of Ciabatta or French baguette (¼ inch or 1 cm thick)
- 1 medium avocado, cut in 8 thick slices
- 1 medium tomato cut into 8 pieces
- 1 celery stalk, cut into 8 pieces
- 4 oz fully-cooked turkey sausage, sliced
- ½ green bell pepper, cut into long and wide strips
- ½ red bell pepper, cut into long and wide strips
- 8 whole white mushrooms, cut into halves



Fondue Recipe

Instructions

1. Prepare most of the dippers, except for the bread and avocado.
2. Pour beer into the pot and turn on the burner.



Tip:

*Resist drinking the rest of the bottle if it's your only one ...
... you may need it later!*

3. With the burner on high, let the beer foam, then add the lime juice.
4. Reduce heat and add the jalapeño and bell peppers.
5. In a separate bowl, combine the cheese and flour.
6. Gradually incorporate the cheese/flour mixture into the beer and lemon juice.
7. Add remaining ingredients to your fondue pot and mix with a wooden spoon.
8. Add pepper to taste.
9. If the mixture is too hard, add beer. If the mixture is too runny, add cheese.
10. Prepare the avocado, bread and optional tortilla chips, salsa and guacamole and bring out the rest of the prepared dippers.
11. Dunk the dippers into the delicious mixture and let them cool before eating.

Tips:



*Fondue forks are meant to be used when dipping. They should never touch your guests' mouth.
Set the table with regular forks so people can use them to eat the dipped items.
Chips and other "hard dippers" can be dipped by hand (no fork required).*

12. Enjoy and repeat ... but no double-dipping!



Nutrition Facts	
Per Serving	
Serving Size = 1/4 cheese fondue = 1/4 dipper (guacamole, salsa and tortilla chips are NOT included)	
Amount Per Serving	
Calories	801.2
Total Fat	46.1 g
Saturated Fat	24.1 g
Polyunsaturated Fat	2.3 g
Monounsaturated Fat	19.0 g
Cholesterol	118.5 mg
Sodium	1,118.4 mg
Potassium	651.3 mg
Total Carbohydrate	55.4 g
Dietary Fiber	6.5 g
Sugars	4.0 g
Protein	42.0 g

Based on a [free online nutritional info calculator](#).

Margarita Recipe

Ingredients

1 oz tequila
1/2 oz Cointreau
1 oz freshly squeezed lime juice
1/2 oz freshly squeezed orange juice
1/2 teaspoon powdered sugar
salt
granulated sugar
lime wedge
ice

Instructions

1. To salt the rim:
Spread salt and granulated sugar onto a small plate.
Wet rim using lime juice.
Turn glass upside down and press rim into salt/sugar mixture.
2. Blend ice in a blender and place in glass.
3. Mix tequila, Cointreau, lime juice, orange juice and powdered sugar in a shaker until sugar is dissolved.
4. Pour over ice and serve with a lime wedge.



Until next time . . .



I hope you and your guests had a great time with this fondue event.

Thank you again for downloading our first e-book.

If you liked this e-book, you'll love [Volume 2, the complete guide to a Greek-Inspired Beef Broth Fondue dinner for four people.](#)

We'll create more of these complete [fondue e-books](#) and we hope that you'll follow along and host more fabulous fondue dinners in the near future. Until then, please visit www.BestFondue.com and browse through our collection of fondue recipes.

You can help us create better e-books by answering a few questions here: <http://www.bestfondue.com/free-ebook-survey.html>

Thanks in advance!

Caroline Bégin

Founder of www.bestfondue.com