

GRAND MARNIER-CHOCOLATE FONDUE

Yield: 6 Portions

Ingredients	Amounts
Bittersweet chocolate	1 cup
Semisweet chocolate	1 cup
Heavy cream	½ cup
Orange zest	2 tsp.
Honey	2 Tbsp.
Grand Marnier	¼ cup
Salt	pinch
Assorted fruit, cut into bite-sized pieces	6 cups
Pound cake, cut into bite-sized pieces	2 cups
Marshmallows	2 cups

Method

1. Combine the chocolate and microwave in a 2 qt. microwave bowl on P6 for 3 minutes, stirring the chocolate after each minute. Keep warm.
2. Microwave heavy cream, orange zest, salt, honey, and Grand Marnier covered on P10 for 2 minutes. Remove and allow zest to steep for 10 minutes. Strain the warm mixture into the chocolate and whisk together, and mix thoroughly.
3. Serve warm in a fondue pot with a variety of bite-sized pieces of foods to dip. (Strawberries with stems, pitted cherries, apricots, pineapples, orange segments, sponge cake pieces, ladyfingers, etc.).

Nutrition Facts	
Serving Size 1 serving	
Servings Per Container 6	
Amount Per Serving	
Calories 620	Calories from Fat 260
% Daily Value*	
Total Fat 29g	45%
Saturated Fat 17g	85%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 135mg	6%
Total Carbohydrate 91g	30%
Dietary Fiber 7g	28%
Sugars 66g	
Protein 6g	
Vitamin A 15%	Vitamin C 100%
Calcium 8%	Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300 mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	