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Cook's Wares
....For a finer kitchen

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*Recipes excerpted from **The Fondue Bible** by Ilana Simon. Published by Robert Rose, Inc., Toronto, Ontario, CA. Copyright 2007. Reprinted with permission from the publisher. All rights reserved.*

Lime and Chipotle Shrimp Fondue

Marinade

2 cloves garlic, finely minced
1/3 cup freshly squeezed lime juice
1/4 cup chopped fresh cilantro
1 tbsp. finely minced chipotle in adobo sauce
Salt and freshly ground black pepper to taste

1 lb. shrimp, peeled and deveined

Broth

5 cups vegetable broth

1. Marinade: In a bowl, whisk together garlic, lime juice, cilantro, chipotle, salt and pepper.
2. In a shallow casserole, cover shrimp with marinade, tossing gently to coat well. Cover and refrigerate for at least 1 hour, turning shrimp occasionally.
3. Broth: In a large saucepan, bring vegetable broth to a boil. Immediately transfer fondue pot, setting flame to keep at a simmer.
4. Remove shrimp from marinade and spear with fondue fork. Fondue for 1 to 2 minutes or until cooked through.

Serves 4.

Make Ahead: Prepare marinade in advance and marinate shrimp for several hours before the fondue meal.

Serve With: Tzatziki, shrimp cocktail sauce, cilantro coulis.