



BELL'S KALAMAZOO STOUT CHOCOLATE FONDUE

YIELDS 6-8 PORTIONS

INGREDIENTS:

- 16 oz. semisweet chocolate
 - 4 oz. Kalamazoo Stout
(1/3 of a bottle... drink the rest!)
 - 1 cup heavy cream
 - 1/2 cup coffee
 - 2 TBS unsalted butter
- For dipping we suggest:
- Crusty bread
 - Fruit: strawberries, oranges, bananas
 - Sharp cheddar
 - Pretzels
 - Marshmallows
 - Shortbread cookies



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INSTRUCTIONS:

1. In a medium sauce pan, bring heavy cream, Kalamazoo Stout, and coffee to a high simmer.
2. Break chocolate apart and put into a heat-proof bowl, pour hot cream and stout mixture over the chocolate.
3. Let the mixture sit on the chocolate for a few minutes (allowing the heat to melt the chocolate), and then whisk it together until fully incorporated. Add the butter and continue to whisk.
4. If you have a fondue pot, you can keep it warm in the fondue pot. If not, keep the pan on the stove on low heat until ready to eat. Get your favorite dippers and enjoy with some friends!

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