

WHY NOT TRY SOME FONDUE COOKING?©

by Dan Pemble, Kissimmee, Florida – June 4, 2023

Having been fortunate to travel and permanently reside in various areas of the world during my career, my wife and I have experienced a variety of foods and cooking techniques and cherished every moment of these dining experiences! In line with the subject of this article, here are just a few of our fondue-related experiences:

Our first exposure to fondue cooking during 1979 was a unique occasion indeed! It was at a Swiss restaurant in Rio de Janeiro and the \$5 dollar per head cost was unbelievable! This cost included a fondue pot with hot oil at our table, 2 skewers each, a plate of wonderfully-seasoned beef cubes, a salad, and a large plate of French fries! Delicious for sure. The only negative with this experience is when I ordered a Drambuie as an after-dinner drink at a cost of \$20 and this severely diminished the economy of the meal! (Actually, at the time, Brazil imposed a 300% duty on all imported liquor.).

Our next fondue experience was during our 5 ½-year residency in the San Francisco Bay area during 1980-1985. Amongst the many excellent restaurants, we discovered a great Italian restaurant called “Salutos”, as located on the Old Bayshore Highway. In fact this restaurant had a complimentary cheese fondue that was almost a meal in itself! We dined there on many occasions and introduced the business to our friends.

Our last experience is not about fondue eating, but as related to the purchase of a fondue pot at a very special store in northern Italy. We had been invited to spend Christmas of 1990 at relatives of our Sardinian friends’ house and a truly unique and enjoyable Christmas it was! During this time our hosts introduced us to a store that catered in a variety of cooking pots, pans, and utensils – all world-class (made in Italy) wares. It was there that we purchased a beautiful black cast-iron fondue pot, as shown in the following photo.



To date, this pot, as purchased in Italy over 30 years ago, has been little more than a souvenir; however, we plan to make it “functional” in the near future such that we can re-live some past experiences!

HAVE YOU TRIED SOME FONDUE COOKING?