



FONDUE AU BEOUF

- 2 Sticks Butter
- 2 Cups Cooking Oil

DIRECTIONS

1. Fill fondue pot 1/2 full with half the oil and half the butter.
2. Heat until the mixture reaches 360 degrees.
3. The mixture should turn a golden color.
4. Add more butter and oil as needed.
5. Keep fondue over moderately high heat.