

Beef Fondue

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Beef fondue is a fun and festive dish that is easy to make but will turn any night into a memorable event. Cut beef into small pieces and serve with a succulent butter sauce. For a full meal add onions, peppers and other vegetables to your fondue pot!

Ingredients:

3 lb sirloin, cut in ½-inch pieces
1/2 lb butter
3/4 c. olive oil
3 Tbsp Dijon mustard
5 Tbsp Worcestershire Sauce
10 tablespoons of butter.

Directions:

1. In a saucepan heat up 1/2 lb butter and olive oil. When hot, pour into large fondue pan.
2. When oil starts to bubble, spear beef cubes with fondue fork and lower into hot oil. Fry for 3 minutes or until cooked through.
3. For sauce, combine mustard, 10 Tbsp butter, and Worcestershire sauce in a small saucepan. Stir until butter melts and serve hot.
4. Dip cooked beef into butter sauce as desired.

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