Hot oil Fondue

Oil

Beef, chicken, or pork

Broccoli, cauliflower, mushrooms, carrots

Bread chunks

Marinades

Sauces

Coatings

A great hot oil fondue traditionally is just pieces of beef that are marinated, and everyone cooks the meat to their desired doneness then served with steak sauce or BBQ sauce.

Begin by cutting all the ingredients to the same size, large enough to stay on the skewer, but small enough to eat in one bite.

If you are going to marinade the protein do this at least 1 hour before.

Set your sauces for dipping in bowls.

If you are going to provide coatings to fry set three separate bowls, one for dredging first in corn starch, the second 2 beaten eggs, the third the final coating. It can be seasoned flour or panko breadcrumbs. We used ground dry chickpeas.

I also did tempura the recipe will follow.

When guests arrive, fill the fondue pot to halfway and bring to 350 degrees.

Give each guest a color coded skewer as well as 2 plates. One to place the raw ingredients on one to place their cooked ingredients on.

Now everyone participates in making their own dinner, selecting what they want to cook and how.

This is a very fun, communal interactive meal which will be very memorable for all.