

Chocolate Fondue Sauce

**INGREDIENTS**

12 ounces of dark chocolate (chips or roughly chopped if from a block)

8 ounces of heavy cream

A pinch of salt

**PREPARATION**

1. Warm the cream over moderate heat until tiny bubbles show and begins to lightly and slowly boil. Add the chocolate and whisk until smooth and full incorporated.
2. Immediately transfer to a fondue pot heated at low or with a low flame, or serve straight from the pot.
3. Arrange the items for dipping on a platter or plates around the chocolate pot. Use a fondue fork, brochette or bamboo skewers, seafood fork, or salad fork to dip the fruit pieces and other items into the hot melted cream chocolate mixture. Eat immediately.

If the fondue begins to feel a little stiff, add a tablespoon of heavy cream and stir. It will help it go a little longer. Eventually, it will cook down though and you may need to start a new pot.

**VARIATIONS**

1. Add a tablespoon or two of Bailey's Irish Cream to the chocolate. Other liquors such as Grand Marnier, Amaretto, or Kirsch are equally yummy.
2. Add a 1/2 teaspoon of cinnamon and ancho chili pepper for a nice Mexican Chocolate.
3. The contents of a vanilla pod or some vanilla extract are always a decadent touch to chocolate.
4. A good pinch of espresso powder can do wonders!
5. Orange zest or grapefruit zest is nice way to create a slightly fruity chocolate.
6. A few tablespoons of Torani flavoring syrups (the kind used for coffee or Italian sodas) can add a nice dimension of flavor as well.
7. White chocolate is always a nice change, and spiked with a little liquor or citrus zest becomes heavenly.

Garrett Mc Cord of *Vanilla Garlic* for **Simply Recipes** February 2008