

Asparagus and Bacon Fondue

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A good fondue is hard to pass by. Once a thing of the 1950s, this version is loaded with fresh asparagus and just enough bacon to add a heavenly smoky flavor. While French bread is used here, a warmed cheddar bread would also be delicious with the recipe.

Ingredients:

¼ cup butter
¼ cup all-purpose flour
2 cups milk
1 pound asparagus, chopped
2 slices bacon, cooked crisp and crumbled
1 loaf French bread, cut into 1-inch cubes
Salt and black pepper, to taste

Directions:

1. In a medium stockpot or fondue pot, melt the butter over medium heat. Add flour and whisk vigorously to mix. Cook 90 seconds, whisking, until lightly browned.
2. Slowly add milk in a steady stream, whisking constantly to break up clumps, and raise heat to high. Bring to a boil, whisking, lower to a gentle simmer. Cook until thickened, whisking to prevent burning.
3. Stir in the asparagus and bacon. Cook until warmed through and serve with bread.