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Salad & Entree

Here's my step-by-step guide on how to set up the perfect stress-free Valentine's Fondue for Two.

David McNerney, Executive Chef, FreshDirect

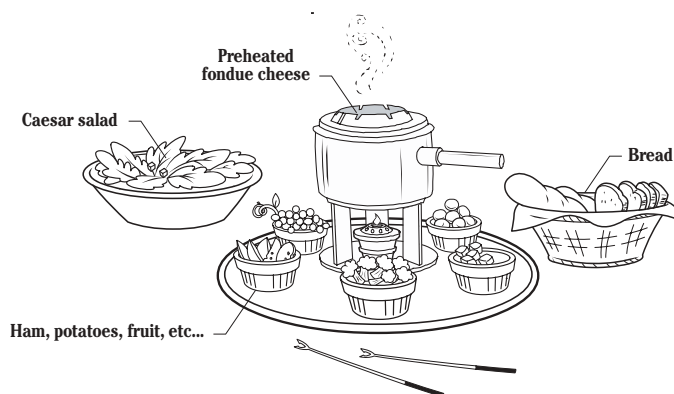


Setting up the Salad

Take the salad greens out of the package and refrigerate until you are ready to eat. Set the table with plates, napkins, and silverware, so that when you are ready to eat all you have to do is toss the salad with the dressing and croutons. I recommend making one big salad that you can both share.

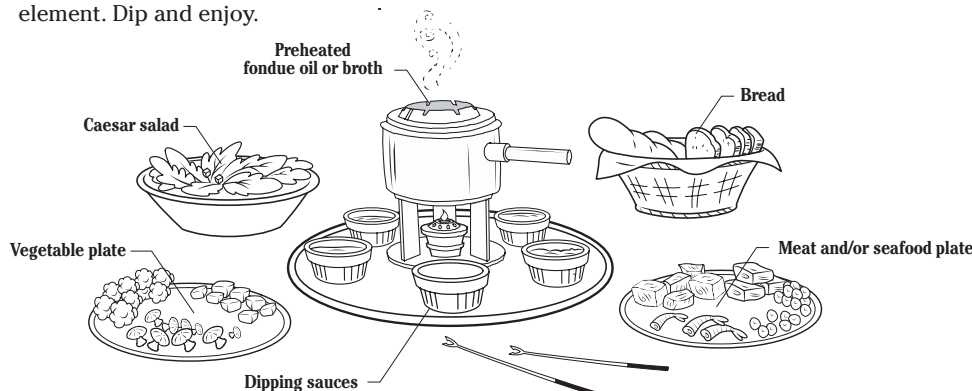
Setting up the Cheese Fondue*

1. Assemble your fondue pot according to the manufacturers' instructions.
2. Arrange the diced ham, creamer potatoes, sunchokes, broccoli, cauliflower, cremini mushrooms, grapes and apples in the ramekins provided with the fondue pot kit or serve on a large attractive plate. You may do this up to one hour ahead of time.
3. For the bread, preheat the oven to 400 degrees 30 minutes before you're ready to eat. Pop the bread into the oven 20 minutes before you're ready to eat, following the instructions on the package.
4. We've already mixed the cheese fondue, so all you need to do is heat it up using the microwave or stove top. Just follow the directions on the label.
5. When cheese is melted, carefully pour contents into fondue pot. Pot should be at room temperature. Follow manufacturers' instructions for lighting and maintaining heating element. To prevent over-heating stir occasionally. Dip and enjoy!



Setting up the Meat, Seafood Fondue and/or Surf n' Turf Fondue*

1. Assemble your fondue pot according to the manufacturers' instructions.
2. Arrange the vegetables on a plate and put them out on the table up to one hour before you are ready to eat.
3. Arrange the seafood and/or meat on another plate with a dry paper towel underneath, refrigerate until you are ready to eat. *To avoid splattering, when cooking with oil keep fish and meats as dry as possible.*
4. Transfer the dipping sauces into the little ramekins that are provided with the fondue kit or transfer into appropriately sized bowls. This can also be done up to one hour before you're ready to eat.
5. When you're ready to eat, heat the oil or broth in a suitably sized pot on the stove top and carefully pour the contents into the fondue pot. Follow the manufacturers' instructions for preheating liquid and lighting and maintaining the heating element. Dip and enjoy.



Please use caution when eating. Skewers and food will be very hot when removed from fondue.

SEE
REVERSE

*THE FONDUE POT AND COOKING FUEL ARE MANUFACTURED BY THIRD PARTY VENDORS UNAFFILIATED WITH FRESHDIRECT. FRESHDIRECT DOES NOT ADOPT ANY OF THEIR REPRESENTATIONS OR WARRANTIES. PLEASE FOLLOW THE MANUFACTURERS' SAFETY MEASURES AND INSTRUCTIONS. YOU ARE ASSUMING THE RISKS ASSOCIATED WITH THESE PRODUCTS AND FRESHDIRECT SHALL NOT BE LIABLE FOR ANY DAMAGES OF ANY KIND.



Dessert & Breakfast



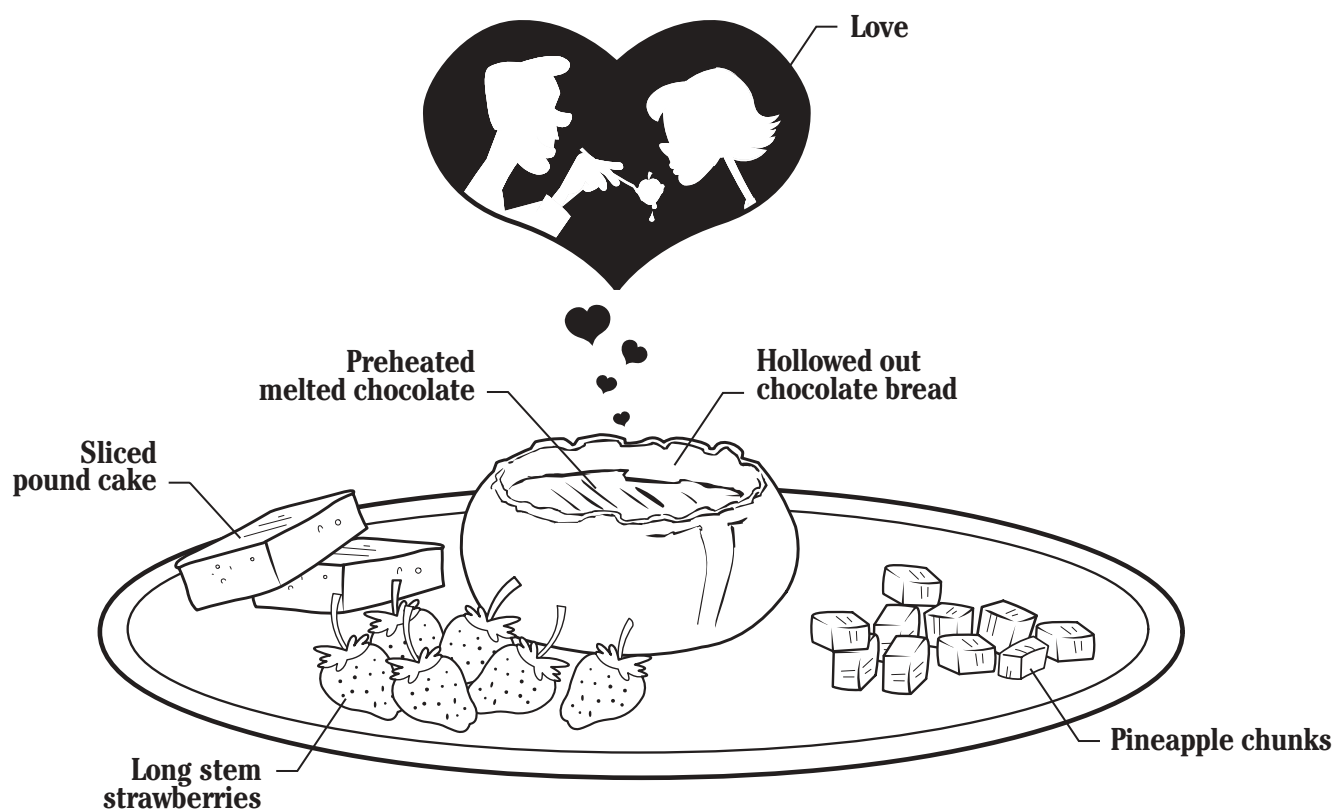
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Setting up the Chocolate Fondue Dessert

1. You can set everything up (except the chocolate) for the dessert even before you eat dinner. Take the chocolate bread (we've already hollowed out middle) out of the package and arrange it on a large plate so that there is plenty of room around the border.
2. Arrange all of the dipping items around the border of the plate. I recommend alternating strawberries, pineapple, and pound cake slices for an attractive and appetizing presentation. This can be done up to two hours in advance.
3. When you are ready for dessert simply melt the chocolate fondue in the microwave or stove top according to the instructions on the label. Pour the contents into the hollowed out bread and start dipping!



Setting up Breakfast

1. Preheat the oven 350 degrees and bake the croissants according to the instructions on the label.
2. Start brewing the coffee.
3. Put the fruit salad into a nice bowl. Again, I would go with the one bowl and share.
4. Pour the fresh orange juice into glasses. (If you have any champagne left over from the night before a Grande Mimosa would be a nice touch.)
5. Enjoy your post Valentine's Day breakfast.

