

BEEF FONDUE

MOM

2 POUNDS BEEF ROUND STEAK , CUT
3/4 INCH THICK

1/4 CUP FROZEN ORANGE JUICE
CONCENTRATE, DEFROSTED

1/4 CUP SOY SAUCE

1/4 CUP SALAD OIL

1/4 CUP WATER

1 TEAS LEMON JUICE

1/4 TEAS GINGER

SALAD OIL

1 TEAS CORNSTARCH

1 CUP CATSUP

CUT ROUND STEAK INTO ONE-INCH CUBES AND PLACE IN A BOWL. COMBINE ORANGE JUICE CONCENTRATE, SOY SAUCE, OIL, WATER, LEMON JUICE AND GINGER: POUR OVER MEAT. COVER BOWL & MARINATE IN REFRIGERATOR FOUR TO SIX HOURS OR OVERNIGHT, STIRRING AT LEAST ONCE.

REMOVE MEAT FROM MARINADE , PLACE ON ABSORBENT PAPER AND PAT DRY; RESERVE MARINADE

MAKES SIX TO EIGHT
SERVINGS

(CONTINUED)

BEEF FONDUE CONTINUED

FOR ACCOMPANYING SAUCE, COMBINE MARINADE WITH CORN-STARCH IN SMALL SAUCEPAN: ADD CATSUP AND COOK, STIRRING CONSTANTLY UNTIL THICKENED.

FONDUE BATTER

2 1/2 CUPS FLOUR
1/4 CUP SUGAR
1 TEA BAKING POWDER

1 TEAS GARLIC SALT
1-3/4 CUPS MILK
2 EGGS, SLIGHTLY BEATEN

COMBINE FLOUR, SUGAR, GARLIC SALT AND BAKING POWDER.
COMBINE MILK WITH EGGS AND ADD TO FLOUR MIXTURE, STIRRING UNTIL SMOOTH.

POUR OIL IN FONDUE POT NO MORE THAN HALF FULL AND HEAT TO 375°. SPEAR BEEF CUBES, ONE AT A TIME, WITH FONDUE FORK, DIP IN FONDUE BATTER, IF DESIRED, AND PLACE IN HOT FAT AND HOLD UNTIL CRUST IS GOLDEN BROWN, TWO TO THREE MINUTES. DIP EACH CUBE IN ACCOMPANYING SAUCE OR MAKE SEVERAL DIFFERENT KINDS TO SERVE.