Asian Beef Fondue for Two

Serves 2

For the Fondue

12-16oz. filet mignon, sliced into bite-sized pieces (the amount depends on how much you like your meat)
4 cups beef broth
1 tsp. finely grated fresh ginger
2 cloves garlic, minced
2 tbsp. soy sauce

Vegetables are a nice addition but be aware that they take a long time in the broth to cook, so you can just stare adoringly into each other's' eyes while waiting. I like mushrooms with a little onion and bell pepper on the same fork, and broccoli, but you can certainly use whatever you think will be tasty simmered in broth.

In a small saucepan, combine the beef broth, ginger, garlic, and soy sauce. Bring to a simmer, simmer on low heat for about 5 minutes, then strain into a fondue pot. If your pot is electric, set it to a light simmer - you will have to experiment with the setting to accomplish this, I would start with 350° Fahrenheit. If your pot is the old-fashioned type, set some Sterno under it and let her rip.

Spear your meat on a fondue fork, put it in the broth for a few minutes until it is cooked just the way you like it. Dip in your favorite sauce and enjoy. As I mentioned, vegetables take longer than the beef, so you might want to put a couple of forks in ahead of your meat.

Chocolate Wasabi Sauce

¼ cup mayonnaise (Best Foods or Hellman's please)
1 ½ tsp. Wasabi paste, or to taste
½ tsp. chopped 75% dark chocolate (or whatever dark chocolate you have around)

Cocoa Chili Sauce

1 tbsp. garlic chili sauce
1 tbsp. soy sauce
1 tbsp. seasoned rice wine vinegar
1 tsp. toasted sesame oil
1 tsp. Chinese mustard (or Colman's - it's just about the same)
1/4 tsp. cocoa powder

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