



Hot Brown Fondue

READY IN



15 min.

SERVINGS



15

CALORIES



199 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 8 oz processed cheese food white chopped
- ☐ 2 tablespoons butter
- ☐ 6 bacon crumbled cooked
- ☐ 1 pound deli-roasted turkey minced
- ☐ 2 tablespoons flour all-purpose
- ☐ 3 green onions coarsely chopped
- ☐ 2 cups milk
- ☐ 0.8 teaspoon paprika
- ☐ 4 oz pimientos diced drained

- ☐ 8 oz swiss cheese shredded
- ☐ 0.3 teaspoon salt
- ☐ 15 servings toast points

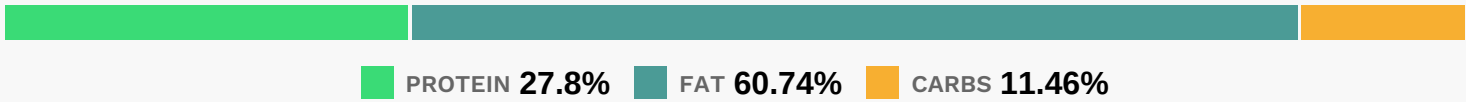
Equipment

- ☐ sauce pan
- ☐ whisk
- ☐ pot
- ☐ slow cooker

Directions

- ☐ Melt butter in a medium saucepan over medium heat; whisk in flour until smooth. Cook, whisking constantly, 1 minute. Gradually whisk in milk; bring to a boil, whisking constantly.
- ☐ Reduce heat to low; whisk in paprika and salt. Gradually add cheeses, whisking until smooth after each addition.
- ☐ Remove from heat; whisk in pimienta and next 3 ingredients.
- ☐ Transfer to a fondue pot or slow cooker on WARM.
- ☐ Serve with toast points.
- ☐ Note: To make ahead, refrigerate fondue in an airtight container up to 3 days. Reheat in a saucepan, slow cooker, or fondue pot.

Nutrition Facts



Properties

Glycemic Index:20.6, Glycemic Load:1.51, Inflammation Score:-5, Nutrition Score:8.170434858488%

Flavonoids

Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.26mg, Quercetin: 0.26mg, Quercetin: 0.26mg, Quercetin: 0.26mg

Nutrients (% of daily need)

Calories: 198.53kcal (9.93%), Fat: 13.48g (20.74%), Saturated Fat: 7.51g (46.92%), Carbohydrates: 5.72g (1.91%), Net Carbohydrates: 5.4g (1.96%), Sugar: 2.79g (3.1%), Cholesterol: 49.95mg (16.65%), Sodium: 765.64mg (33.29%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 13.88g (27.76%), Calcium: 340.56mg (34.06%), Phosphorus: 304.48mg (30.45%), Selenium: 10.55µg (15.07%), Vitamin B12: 0.9µg (14.96%), Vitamin A: 642.81IU (12.86%), Zinc: 1.58mg (10.5%), Vitamin C: 8.31mg (10.08%), Vitamin B2: 0.15mg (8.89%), Vitamin K: 6.69µg (6.37%), Magnesium: 23.69mg (5.92%), Potassium: 183.78mg (5.25%), Copper: 0.1mg (5.17%), Iron: 0.77mg (4.3%), Vitamin B6: 0.08mg (4.02%), Vitamin B1: 0.06mg (3.69%), Vitamin D: 0.46µg (3.08%), Vitamin B5: 0.3mg (2.97%), Vitamin B3: 0.57mg (2.85%), Vitamin E: 0.39mg (2.62%), Folate: 7.61µg (1.9%), Manganese: 0.03mg (1.62%), Fiber: 0.32g (1.29%)