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Eat Like Me

Grilled Cheese and Soup Lunch and Fondue Dinner Date

Thursday, January 19, 2012

By [Sarah-Jane Bedwell](#)

Today for lunch, I heated up the last of my sweet potato soup, made a homemade grilled cheese sandwich and enjoyed an apple on the side. Nothing quite hits the spot on a chilly day like [grilled cheese](#) and soup!

I spent the afternoon packing up because Joe and I decided to take a little long weekend getaway, and we left tonight!



First stop on our getaway was dinner at the Melting Pot! We enjoyed the "Big Night Out Menu," which is their special 4-course feature dinner. Right now, the theme of the dinner is "All-American."



So our meal started with a Boston Lager Cheddar Cheese fondue, which was fabulous -- especially with the apple slices to dip in it!



Next, we had the salad course, which was a Wisconsin Wedge Salad.



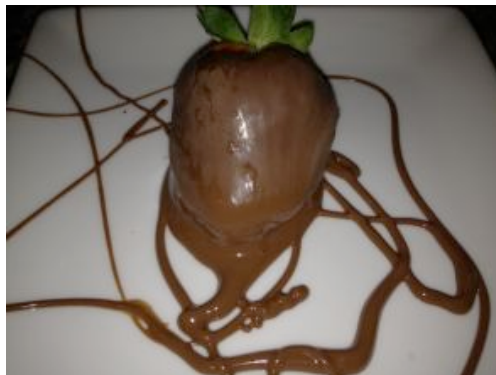
Then we chose to have the Fondue Fusion for our main course, which includes lobster, sirloin, chicken, pork tenderloin, shrimp and plenty of veggies.



We cooked it in the coq au vin cooking style, which means it cooks in a wine-based broth in the fondue pot -- this gives it lots of great flavor!



For dessert, we enjoyed [chocolate fondue](#), of course, and we went with the featured chocolate fondue, which was the Chocolate Wildberry Crunch fondue. It [tasted](#) like an awesome peanut butter and jelly sandwich -- with chocolate! It was delicious, but we were so full by this time, we couldn't eat all of it.



The strawberries and chocolate were my favorite combination! Yum! What a great start to a long weekend!

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