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**National S'mores Day**



Beyond  
the  
campfire

PAUL LAMISON/STAFF

## Four chefs bring the simple s'more indoors, raising it to gooey greatness

BY JEFF HOUCK

The Tampa Tribune

As manufactured, far-fetched and stretched-to-the-limits-of-credibility food holidays go, National S'mores Day is as silly as they come.

True, it's not as boring as National Mushroom Day (April 16). Nor is it as irrelevant as National Drink Beer Day (Sept. 28), since most people we know celebrate that more than once a year.

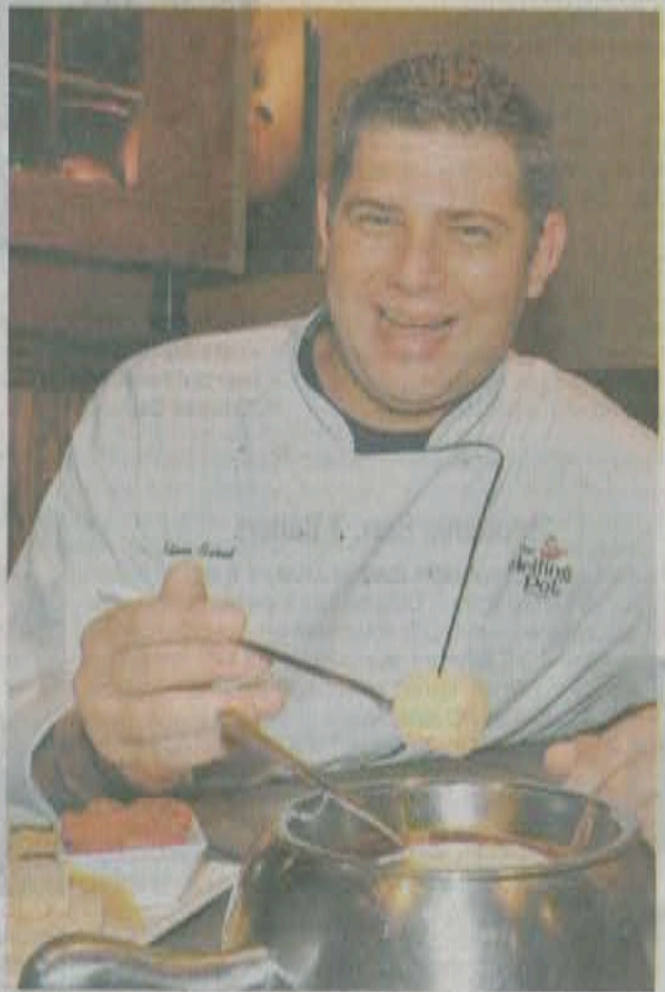
As frivolous as it sounds, only a cold, cynical heart could refuse the gooey, chocolaty, crunchy deliciousness that a marshmallow, chocolate and graham cracker s'more delivers.

So we're giving in to the foolishness today, which just so happens to be the High Holy Day of campfire treats.

But since it's hotter outside than National Chili Day (Feb. 26), it makes more sense to cook them indoors this time of year.

On the 74<sup>th</sup> anniversary of the recipe's debut in a Girl Scout cookbook, we asked four chefs to bring them indoors and give us their take on the delicacy.

See recipes, Page 2.



Shane Schaibly with Front Burner Brands in Tampa says S'Mores Fondue is included in the cookbook of the company's Melting Pot restaurants. Melting Pot also serves a S'Mores Martini, above.

# Beyond the campfire

## Shane Schaibly, Melting Pot

Anyone who has enjoyed the s'mores fondue dessert for years at a Melting Pot restaurant knows how sinful it can be to dredge bananas, Rice Krispy treats, strawberries and cherries in the simmering hot pot of chocolate and marshmallow with a bit of flaming rum.



Schaibly

The recipe for the S'mores Fondue is such a classic, it's included in the restaurant's cookbook, says **Shane Schaibly**, director of food and beverage of Front Burner Brands, the Tampa-based parent company of the Melting Pot chain.

But that doesn't mean the flavors can't be experimented with: This year, the Melting Pot devised a S'mores Martini that simulates the richness of the dessert, only in cocktail form.

"Female customers love this drink," he says.



PAUL LAMISON/STAFF

Serve Chocolate S'mores Fondue with a selection of dippers, including cheesecake, brownies, poundcake, cherries and marshmallow rice treats.

## Chocolate S'mores Fondue

Makes 4 to 6 servings

Milk chocolate topped with marshmallow cream, flambéed and garnished with graham cracker pieces.

8 ounces milk chocolate, finely chopped

2 tablespoons 151 rum

1 cup graham cracker crumbs

2 teaspoons marshmallow creme

Melt the chocolate in the top of a double boiler set over simmering water, stirring constantly; or place the chocolate in a microwave-safe bowl and microwave until melted, stirring every 30-45 seconds. Be careful not to let the chocolate burn. Pour into a warm fondue pot. Spoon the marshmallow creme into the center of the chocolate. Do not stir. Add the rum to the pot and ignite carefully, using a long wooden match or lighter. Allow the flame to burn out and stir gently to combine. Sprinkle with the graham cracker crumbs. Keep fondue warm over low heat.

## Campfire S'mores Martini

Hershey's chocolate syrup, for drizzling  
Monin Toasted Marshmallow, for dipping glass

Graham cracker crumbs

2 ounces Skyy vodka

1 ounce Monin Toasted Marshmallow (4 pumps)

1 ounce Hershey's chocolate syrup

1 ounce half and half

Chocolate shavings

Oreo-coated marshmallows

In a chilled 7.5-ounce martini glass, drizzle chocolate syrup in a spiral from bottom of glass up to the rim.

Dip rim of glass into Monin Toasted Marshmallow and then into graham cracker crumbs, set aside.

Fill mixing tin with ice and add vodka, Monin Toasted Marshmallow, chocolate syrup and half and half. Cap and shake.

Strain into the martini glass and garnish the top with sprinkles of chocolate shavings.

Top with three Oreo-coated marshmallow halves speared with a bamboo skewer.



PAUL LAMISON/STAFF

The Melting Pot Restaurants feature a s'mores martini for National S'mores Day.