

Raclette for all ages - Children's favorites

Children of all ages love having a 'Raclette Party'! Offer a variety of food items to appeal to varying tastes (vegetables, meats, and fruits). Allow each child to make their own unique creation, you would be surprised at the inner chef of your child! Here are some favorites of RacletteCorner.com children:

Sally's favorite Raclette combination

- Pork Tenderloin, cut in thin strips, (you can marinate the pork strips a day ahead in ½ oil, ½ soy sauce, paprika powder)
- Boiled potatoes, sliced
- Emmentaler cheese, sliced
- Tomatoes, sliced

Cook the pork and potato slices on the grill top, when brown, put them in the pan, add a slice of tomato, and cover with cheese. Put under the heating element until melted. Enjoy with fresh ground pepper.

Jimmy's favorite Raclette combination – Hawaiian

- Cooked ham, deli sliced
- Pineapple slices: fresh or from a can
- **Raclette Cheese**

Put a slice of ham in the pan, add a slice of pineapple, cover with Raclette Cheese. Put under the heating element until melted. Also delicious with a slice of baguette bread.

Tucker's favorite Raclette combination – "Raclette Pizza"

- French bread, thin sliced
- Pizza sauce
- Salami or pepperoni
- Cheese, any kind

Put a piece of bread in the pan, spread pizza sauce evenly, add salami or pepperoni slices, and cover with cheese. Put under the heating element until melted. Enjoy your very own pizza. If you think you'd like to make a real mini-pizza with your raclette check out our **Pizza and Raclette grill from Stockli**. Comes with a **non-stick grill top** or a **granite hot stone**.