



## Corona and Asadero Cheese Sauce

Serves 1

### Ingredients:

- 1 Tbsp. Olive Oil
- 10 oz. Yellow Onions , small dice
- 1 Tbsp. Garlic , minced
- 2 oz. Red Bell Peppers , small dice
- 2 oz. Green Bell Peppers , small dice
- 1 tsp. Savory Roasted Vegetable Base
- .5 tsp. Ancho Chile Powder
- 3 oz. Lime Juice
- 24 oz. Corona Beer
- 12 oz. Evaporated Milk
- 24 oz. Asadero Cheese with Peppers, shredded
- 16 oz. Asadero Cheese , shredded

### Directions:

1. Heat olive oil in saucepan over medium heat. Add onions, garlic and peppers. Sauté until onions and peppers are softened.
2. Add vegetable base, ancho chili powder, lime juice and Corona beer. Increase heat to medium high. Reduce by half. Add in evaporated milk. Reduce again.
3. Turn off heat and gradually whisk in cheeses.
4. Stir until melted. Serve warm.