



Recipes

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Chorizo Queso Fundido

Serves 1

Ingredients:

- 3 1/2 oz. Mexican Chorizo
- 1 Tbsp. Jalapeño , diced
- 3 1/2 oz. Mexican lager
- 2 Tbsp. All-purpose Flour
- 1 tsp. Oregano
- 8 oz. Whole Milk
- 4 oz. Cheddar Cheese , shredded
- 4 oz. Monterrey-Jack Cheese , shredded

Directions:

1. In a 2" deep sauté pan over medium heat, cook chorizo and jalapenos. Slowly add the lager and allow to cook until all the beer is evaporated. Add flour and oregano to the pan, and allow to cook for 1-2 minutes. Pour in milk, stirring constantly. Reduce heat, and allow to simmer for 10-12 minutes or until the milk has thickened. Remove from heat. In batches, fold in cheeses. Return to heat, and hold warm for service.