



Recipes

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Jalapeno-Bacon Smoked Cheddar Fondue with Chipotle Chips

Serves 12

Ingredients:

6 cups Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (06941)
6 cups Mission® Pre-cut Unfried Chipotle Flavored Tortilla Chips (11911)
3 small Fresh Poblano Chiles
2/3 cup Chopped Uncooked Bacon
3/4 cup All Purpose Flour
3 tsp. Minced Garlic
2 cups Whole Milk
4 cups Shredded Smoked Cheddar Cheese
2 cups Shredded Monterey Jack Cheese
2 tsp. Tabasco® Sauce
1 tsp. Salt
1 tsp. Worcestershire Sauce

Directions:

1. Fill fryer basket half full with room temperature unfried chips. Submerge in oil heated to 350-360° F. With long handled tongs, gently poke at the chips to submerge to ensure even frying. Remove from oil, allow to drain for a few seconds. Transfer to a paper lined surface and season with salt while chips are still hot. Set aside.
2. Place chiles over an open flame and blacken evenly. Transfer to a paper bag, seal and allow chiles to sweat for 10 minutes. Remove from bag and wipe off the skins with a paper towel, do not rinse. Remove stems and seeds and chop. Set aside
3. In a saucepan, cook the bacon until crisp. Remove bacon leaving the drippings in the pan. Add flour and garlic and cook for 3-4 minutes. Slowly add milk and stir to combine. Add cheeses, hot sauce, salt and Worcestershire sauce. Bring to a slow boil and stir for five minutes. Lower heat to a simmer and continue stirring until thickened, about five more minutes. Stir in the poblanos and bacon. Serve with chips