

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Mexican Chorizo Fondue

Adapted from Chile Pepper Cooking, December, 2002

Chorizo is so good it should be a required food group. And in this cheese dip it really shows its stuff! Back off the peppers a bit if it's too hot for your guests...

*1 Tbsp light olive oil
6 oz hard chorizo, casing removed,
chopped fine
1 red onion, minced
1 jalapeño pepper, seeded & minced
1 tsp minced garlic
2 tsp fresh chili powder
1 tsp dried Mexican oregano
½-¾ tsp ground comino (cumin)*

*1 can (15 oz) petite-diced tomatoes,
drained
1 cup dark beer (Dos Equis, Negra
Modelo)
½ lb very sharp cheddar, shredded
½ lb Queso Asadero, shredded
1 Tbsp cornstarch
Bufalo hot sauce, to taste
chopped fresh cilantro, for garnish*

Cook chorizo in oil in a large, heavy-bottomed pot. Stir frequently until chorizo is lightly browned. About 5-6 minutes. Pour off excess liquid, down to about 1 Tbsp remaining. Add onion, jalapeño and garlic and cook, stirring occasionally, until onion is softened a bit, about 3 minutes. Add chili powder, oregano and comino and stir together. Add tomatoes and cook until their juices evaporate and the mix is fairly dry but not scorched, about 3-5 minutes.

Add beer and bring mixture to a simmer. In a mixing bowl, toss together cheeses and cornstarch. Add cheese to pot, in hand-size portions, melting cheese completely between batches. Stir constantly, and adjust heat to prevent scorching. When all cheese is in, add hot sauce to taste.

Transfer to a fondue pot and take to the table, garnish and serve.

Yield: About six servings
Preparation time: 15 minutes
Cooking time: 30 minutes

