

Beer Queso –

Ready for a chip dipping fun time? This queso is not only full of Cheesy happiness, but has Bacon, Chorizo and a great spicy finish. Grab some chips and get to dipping, this won't last long

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: Serves 10-12 people

Prep time: 10 Minutes

Total time: 20 Minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
12 oz wt	Bacon, Applewood, Thick cut	Diced Medium
1 ea	Onion, Yellow, Small	Diced Small
2 ea	Pepper, Anaheim	Cleaned, halved, diced small
1 ea	Pepper, Red Bell	Cleaned, halved, diced small
1 lb	Sausage, Chorizo, Polidori	
4-6 Tbsp	Cajun Rub	Season to taste
1 Cup	Jalapeno Jack Cheese, Shredded	
2 Cup	Cheddar, Sharp, Shredded	
4 Tbsp	Flour, Masa	
1.5 Can	Beer, Amber	12 oz can
Garnish	Diced Tomatoes	
Garnish	Chopped Cilantro	
Serve w	Tri Color Tortilla Chips	

Cooking Directions:

- Heat your Dutch Oven on high heat, once hot add the bacon and cook until half cooked and starts to caramelize

- Slowly add the onions, Anaheim pepper and red pepper, to avoid spattering of fat
- Saute the onions and peppers over high heat, until slightly colored (approx. 5 mins)
- Add the Cajun Rub and Stir well to mix the spices in
- Add the Ground Chorizo, stir well. Cook Chorizo about 75% of the way (approx. 5 mins)
- Pull all ingredients to the center and make a mound
- Add the cheese (both) to the top of the mound
- Add the masa to the top of the mound
- Pour the beer over the top of the mound and allow to filter down thru the ingredients
- Cook for 2-3 minutes or until the masa has had a chance to thicken the queso
- Turn off the Dutch Oven
- Place the tomatoes in the center of the queso
- Add the cilantro and stir to combine
- Serve with your favorite tortilla chips