



QUESO FUNDIDO

WHEN I SAW OUR CHORIZO, IT GAVE ME AN IDEAL FOR AN APPETIZER RECIPE! I GOT IT YEARS AGO FROM A LOCAL MEXICAN RESTAURANT THAT HAS SINCE CLOSED. IT'S AN EXCELLENT RECIPE THAT I'VE MADE MANY TIMES!

-INFAMOUS DAVE

Ingredients:

8 oz WMCO chorizo
3 cups shredded Chihuahua cheese
2 poblano peppers
warm corn tortillas

- 1 Preheat oven to 400 degrees.
- 2 In a skillet, brown the chorizo and drain.
- 3 Roast the poblano peppers directly over gas flame or under broiler, turning often until blackened all over. Place the peppers in a glass bowl and cover with plastic wrap. Let sit 5 minutes.
- 4 With the sharp edge of a paring knife, scrape the blackened skin from the peppers, then cut the tops off the peppers and cut them in half from top to bottom. Remove and discard the seeds, and dice the peppers.
- 5 Arrange the chorizo and peppers in an ovenproof dish and top with the cheese.

Bake in a 400 degree oven until cheese is bubbly. Serve with corn tortillas.