

QUESO FUNDIDO WITH CHORIZO

F EASY

Last Modified: 11/23/2013

PREP: 10 Min
COOK: 45 Min
OVEN: 425

APPETIZER-MEXICAN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	6 Inch	Flour Tortillas (Old El Paso)	Toasted
16	Ounces	Bulk Chorizo Sausage	Crumbled
1	Clove	Garlic	Minced
1/4	Cup	White Onion	Minced
1	Tbsp	Olive Oil	
2	Cups	Oaxaca Cheese	Shredded
2	Cups	Manchego Cheese (Cow Milk NOT Goat Milk)	Shredded
OR IF ABSOLUTELY NECESSARY			
2	Cups	Mozzarella Cheese	Shredded
1	12 Oz.	Pkg Velveeta Cheese Sauce	All 3 Pouches

OPTIONAL

1/4	Cup	Ripe Tomatoes (Seeded)	Fine Dice
1/4	Cup	Fresh Coriander Leaves (Cilantro)	Chopped
1/4	Cup	Green Onions (Greens & Whites)	Fine Slice
1/4	Cup	Chives	Fine Slice

PREPARATION

FACTOID	I got this wonderful Recipe from a Mexican Field Engineers Grandmother when I was invited to dinner at their home in Mexico City. Great people great food!
FACTOID	Queso Fundido means "Melted Cheese" in Spanish. This dish is SO GOOD, it comes dangerously close to only serving 1 as an Appetizer.
HINTS	This is traditionally baked in an oven-proof, colorful ceramic dish (6 x 9 oval), and placed in the center of the table for everyone with a fork to share. You may as well resign yourself now to making a second "order" - This first one will be G O N E!!!!
TOOLS	1) Medium Mixing Bowl 2) Oval Ceramic Baking Dish 3) Medium Non-Stick Skillet 4) Fine Wire Strainer 5) Box Grater
PREP	DISH 1) Mince the Garlic Cloves and set them aside. 2) Mince the White Onion and set it aside. 3) Finely shred the Oaxaca Cheese and set it aside. 4) Finely shred the Manchego Cheese and set it aside.. 5) Preheat the oven to 425 degrees with a rack in the center.

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1	In a medium non-stick skillet over medium heat, fry the Chorizo, stirring constantly while breaking up the pieces until the fat has been rendered off and it is nicely, crisply browned, and crumbled up into a fine hamburger-like consistency. Remove it and place it on paper towels to drain off the excess fat. (leaving as much of that flavorful, wonderful Red Chorizo Oil as is possible in the skillet).
2	Increase the heat to high and add the Onions and Saute until the Onions brown nicely. Add in the Garlic and fry until fragrant. Drain the excess Chorizo Oil out of the Onion Mixture and discard. Add it into the fried Chorizo and stir well to mix. Set it aside to cool
3	Finely shred the Oaxaca Cheese (In a pinch, you can substitute Mozzarella Cheese, but Oaxaca IS the traditional Cheese).
4	Coat the bottom and sides of the baking dish evenly with the Olive Oil. Take 1/2 of the Oaxaca Cheese and sprinkle it evenly over the bottom of the dish. Sprinkle 1/2 of the Chorizo mixture on top of the Cheese. Sprinkle the remaining Oaxaca Cheese on top and the sprinkle the remaining Chorizo on top of the last Cheese layer.
5	Finely shred the Manchego Cheese (In a pinch, you can substitute Velveeta Cheese Sauce, but Manchego IS the traditional Cheese). Sprinkle the Manchego Cheese evenly
6	Bake for 20 minutes or until the Cheese is brown, hot and bubbly. Use a paper towel to soak up and discard any extra red Chorizo oil that has floated to the surface.
7	Meanwhile, toast the Tortillas over a low gas burner, fold in half and half again and place them in a folded towel to keep warm.
Substitute	This works equally well with Corn Chips for dipping.
SERVE	Tear your Tortilla into 4 pieces, scoop out a little hot Queso with your fork, roll it up and EAT. Served with a good Lime Infused Beer in a mug with Salt on the rim also helps.

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