

Spicy Chorizo Con Queso

By Chef de Cuisine Jeremy Blankenship
The Carolina Crossroads Restaurant

Ingredients:

- 2 Tbsp. Blended Oil
- 1 tsp. Garlic- chopped
- ½ lb. fresh Chorizo Sausage- with the casing removed
- 2 Jalapeños- small, diced, with seeds taken out
- 1 cup Tomatoes- chopped, without liquid
- 1 lb. Velveeta Cheese- cubed
- ½ lb. Colby Cheese- cubed
- 1 (10 oz.) can Evaporated Milk



Preparation:

1. In a large skillet over low heat add the Oil and Chorizo and cook until browned.
2. Add the Garlic, Jalapeños, and Tomatoes. Cook for 4 more minutes while stirring.
3. Fold in the cheeses and continue to stir so not to burn.
4. Once melted, add the Evaporated Milk and whisk in. Be careful not to boil.
5. Serve warm with your favorite Tortilla Chips.

Enjoy with Ice Cold Sol, Tecate, or Pabst Blue Ribbon Beer!