

Queso Con Carne

Whip up this spicy cheese dip sure to please any crowd!



PREP TIME: 10 minutes COOK TIME: 10 minutes SERVINGS: 10

Directions

Brown the chorizo in the skillet over medium-high heat. After about 10 minutes, remove and set aside. Add the chopped onion and pickled jalapenos to the pan. Cook for 3 minutes, until the onions are translucent. (If there's not enough oil in the pan, add a teaspoon of oil. If there's too much oil, soak some up with a paper towel. There should be just enough oil to coat all of the vegetables, about 1 tablespoon.)

TIP: The key to getting the nacho cheese taste is by adding pickled jalapenos. If you really like that flavor, try adding a tablespoon or two of the jalapeno pickling juice!

INGREDIENTS

- 6 oz Chorizo (or substitute regular taco meat)
- 1 tsp Paprika (or Cayenne if you like spicy)
- 4 oz Cream Cheese
- 8 oz Velveeta
- ½ Red Onion - chopped
- ½ tsp Salt
- 8 oz Extra Sharp Cheddar (use block cheese and shred yourself)
- ¼ Cup Pickled Jalapeno - chopped
- ½ tsp Pepper
- 1 tsp Mexican Hot Sauce (Valentines, Tapatio, Chalua)
- 2 Cloves Garlic
- 1 Tbsp Flour
- 1 can Tomatoes with Chilies
- 2 tsp Cumin
- 1 ½ cup Milk
- 2 tsp Chili Powder

Add in the garlic and cook for another minute. Add in the cumin, chili powder, paprika, salt, pepper & flour and stir continuously to prevent burning, about 1 minute. **TIP:** The key to getting the most flavor out of spices is to cook them dry for a short period of time on high heat. This process wakes up the flavors but be careful not to burn them! Once you start to smell the aromas intensify, take it off the heat or add in a liquid to cool it off. Add in the canned tomatoes with chilies. Stir and scrape the bottom of the pan to prevent any burning, about 1 minute. **TIP:** This process is called deglazing. The layer that is stuck to the bottom of the pan is packed with flavor that you don't want to lose. The juice from the canned tomatoes will loosen the bits on the bottom and eventually dissolve adding awesome, complex flavors. Add the milk in 2 parts. After the first addition, rapidly whisk as you bring it to a simmer. You'll notice it will start to thicken up from the flour added, about 1 minute. Add the second addition, whisk and bring to a simmer. After about 3 minutes it should be slightly thickened. Add in the cream cheese and velveeta and stir until melted, about 3 minutes. Bring to a simmer. Continually whisk in the sharp cheddar one handful at a time and keep whisking until all the cheese has melted. **TIP:** Continually whisking while adding and melting the cheese will give you a significantly smoother texture. Stir in the Mexican hot sauce. your discretion Serve topped with Chorizo (or just mix it right in!), pico de gallo, sour cream, guacamole or anything else your tastebuds desire!

Recipe by:
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