

CHORIZO QUESO

POTATO SKINS



INGREDIENTS

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| 8 oz. mild white cheddar, coarsely grated | 1 tbsp. flour | Kosher salt |
| 8 oz. Monterey Jack cheese, coarsely grated | 2 scallions, finely chopped | Chimichurri sauce, for serving |
| 6 oz. fresh chorizo, casings removed | 1 jalapeño, finely chopped | Crispy tortilla chips |
| | 1/4 c. fresh cilantro, chopped | 6 small Yukon gold potatoes (about 4 ounces each) |
| | 3/4 c. lager beer | 2 tbsp. olive oil |

DIRECTIONS

Queso:

- In a large bowl, combine cheeses and flour.
- In a medium saucepan, cook chorizo on medium, breaking up with a wooden spoon into small pieces, until crispy, 8 to 10 minutes. With a slotted spoon, transfer to a paper towel-lined plate.
- Return saucepan to medium heat. Add scallions, jalapeño, cilantro and pinch of salt and cook until tender, 1 to 2 minutes.
- Whisk in beer and bring to a simmer, stirring occasionally and scraping up any browned bits. Add cheese mixture a 1/4-cupful at a time, stirring constantly, until smooth. Stir in half of chorizo.

Potato Skins:

- Heat oven to 425°F. Prick 6 small Yukon potatoes all over with fork and microwave on High for 5 minutes.
- Transfer potatoes to rimmed baking sheet lined with parchment paper and roast until tender, 10 to 15 minutes.
- When cool enough to handle, halve lengthwise.
- Scoop out potato, leaving 1/4-inch-thick shell. Brush with oil. Return to oven and roast until golden brown and crisp, 10 to 15 minutes. Sprinkle with 1/2 teaspoon kosher salt.

Plating:

- Transfer queso to serving dish. Top with remaining chorizo and chimichurri sauce.
- Serve with potato skins and tortilla chips.