

Chili Con Queso



From the Sensenig's Recipe Book

Ingredients

- 2-3 jalapeño peppers, seeded and minced
- 1/4 cup chopped white onion
- 1 cup beer
- 2 cups cheddar grated
- 2 cups Monterey Jack grated
- 2 tsp sodium citrate
- Mexican chorizo casing removed

Preparation

In a saucepan sauté minced jalapeño peppers, chopped onion and chorizo till all the fat is gone. You may need to spoon some of the fat depending on the chorizo. Set aside.

In a separate pot add beer and sodium citrate. Whisk until dissolved. Heat so beer is hot but not boiling

Sprinkle some of the grated cheese into the hot beer and use an immersion blender to blend. Continue until all the cheese is blended. If dip is too thin add some additional cheese. Remove from heat.

Put in ovenproof dish. Spoon the chorizo mix on top and bake a few minutes in a 350 degree oven. Sprinkle with fresh chopped cilantro.

Serve with tortilla chips

Notes:

Food grade sodium citrate is available online. It promotes the cheese to melt and hold together. I definitely suggest you purchase some. I also use in Mac and cheese and au gratin potatoes. See article below for more info.

<https://www.cooksillustrated.com/science/830-articles/story/cooks-science-explains-sodium-citrate>

Source:

Sean Luthy introduced me to the sodium citrate. Recipe from Modernist Cuisine at Home