

chattavore

CHORIQUESO FROM SCRATCH

Prep time: 10 minutes

Cook time: 15 minutes

Makes about 3 cups of dip

- 1/2 pound ground pork (preferably 80/20)
- 2 teaspoons red wine vinegar
- 1 clove garlic, finely minced (I used my garlic press)
- 1 teaspoon salt
- 1 teaspoon paprika
- 1/2 teaspoon dried oregano
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon cumin
- 1/8 teaspoon cayenne pepper
- 1 tablespoon vegetable or canola oil
- 1/2 medium onion, diced
- 1/2 jalapeno, seeded and diced
- 1 tablespoon butter
- 2 tablespoons flour
- 1 1/2 cups milk
- 8 ounces grated Cheddar cheese
- TOSTITOS® Scoops or Original tortilla chips

1. In a medium bowl, use your hands to combine the ground pork with the vinegar, garlic, salt, and spices. Set aside.
2. Heat the vegetable or canola oil in a medium skillet over medium heat until shimmering. Add the onions and jalapeño and cook, stirring frequently, until softened, 3-5 minutes.
3. Add the chorizo to the pan and cook until thoroughly browned. Add the butter and stir until completely melted.
4. Sprinkle the flour over the chorizo mixture. Cook and stir for one minute. Slowly pour in the milk, stirring constantly. Cook until thickened. Stir in the cheese a handful at a time until all the cheese has been incorporated.
5. Pour the choriquesto into a bowl and serve immediately with TOSTITOS® Scoops or Original chips.

Notes

The chorizo recipe here is from Serious Eats. If you do not wish to make the chorizo from scratch, you can use 1/2 pound of store-bought chorizo. Be sure to remove it from its casings before cooking.