

Chorizo Queso Dip

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4 ounces fresh chorizo, crumbled
olive oil
1/2 cup half-and-half
1/2 cup beer
1 cup mild cheddar cheese, shredded
6 ounces processed cheese (Velveeta),
cubed
2 tablespoons chopped pickled chorizo

In a large skillet with olive oil, brown the chorizo. Remove with a slotted spoon.

Add the half-and-half and beer to the skillet. Bring to a simmer. Stir in the cheeses until melted.

Stir in the chorizo and pickled jalapeno.

Per Serving (excluding unknown items): 49 Calories; 0g Fat (0.0% calories from fat); trace Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: .