



FarmFresh

Recipes

September 2020

Available Now...

Chile Peppers

Southeastern Colorado's hot dry summer days, rich soil and pure water provide the perfect environment for growing chile peppers.



Did You Know?

Pueblo chile pungency ranges between 5,000 and 20,000 Scoville Heat Units and are comparable in heat to moderate jalapeno peppers.

Fresh Inspirations...

Beer Queso

Ingredients

- 12 oz. Thick Cut Applewood Bacon, diced medium
- 1 Small Yellow Onion, diced small
- 2 Pueblo Chile Peppers, cleaned, halved, diced small
- 1 Red Bell Pepper, cleaned, halved, diced small
- 1 lb. Chorizo Sausage
- 4-6 Tbsp. Cajun Seasoning
- 1 Cup Jalapeno Jack Cheese, shredded
- 2 Cups Sharp Cheddar Cheese, shredded
- 4 Tbsp. Masa Flour
- 18 oz. Amber Beer
- Diced Tomatoes for garnish
- Chopped Cilantro for garnish

Directions

Heat Dutch Oven on high heat. Once hot, add the bacon and cook until half cooked and starts to caramelize. Slowly add the onions, Pueblo chile peppers and red pepper. Sauté the onions and peppers over high heat, until slightly colored, approximately 5 minutes. Add the Cajun seasoning and stir well then add the ground Chorizo and stir. Cook Chorizo about 75% of the way, approximately 5 minutes. Pull all ingredients to the center and make a mound. Add both cheeses to the top of the mound then add the masa on top. Pour the beer over the top of the mound and allow to filter down through the ingredients. Cook for 2-3 minutes or until the masa has had a chance to thicken the queso. Remove from heat, then place the tomatoes in the center of the queso. Add the cilantro and stir to combine. Serve with your favorite tortilla chips.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC and Ace Hardware Grill Expert

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoproud.org for a complete list of recipes.

Next Month... Colorado Cabbage