

Queso Fundido w. Chorizo & Rajas (A Rick Bayless recipe) (15 servings)



Ingredients:

3 fresh Poblano chiles
16 oz Mexican Chorizo sausage, casing removed
1 lg white Onion, sliced
Coarse Sea Salt
15 Corn Tortillas
16 oz Chihuahua or Quesadilla or Asadero cheese
1½ tsp Mexican Oregano

Directions:

Roast the poblanos on an open flame, turning regularly until the skin is evenly blistered and blackened, about 5 min.
Be careful not to char the flesh—only the skin.
Cover with a kitchen towel and let stand for 5 minutes.
Rub off the blackened skin, then pull or cut out the stems and the seed pods.
Tear the chiles open and quickly rinse to remove stray seeds and most bits of skin.
Cut into ¼"-wide strips about 2" long.
In a medium-size skillet, cook the chorizo over medium heat, stirring to break up any clumps, until half-cooked, about 5 minutes.
As the chorizo heats, it should render enough fat to cook the meat; if the mixture seems dry, add a little oil.
Add the onion and cook, stirring frequently, until the onion is richly golden and the chorizo is done, about 10 minutes.
If the mixture looks very oily, drain.
Stir in the poblano strips, taste and season with salt if you think the mixture needs some.
Sprinkle in the cheese.
Stir slowly and constantly until just melted—too long over the heat and the cheese will become tough, oily and stringy.
Immediately scoop into a warm serving dish.
Sprinkle with the crumbled oregano and serve with the warm tortillas.