

Marcee Cooke  
Senior  
Dairy  
Hemphill

## **QUESO FUNDIDO WITH TEXAS AKAUSHI PICADILLO**

- 1 Cup Shredded Queso Fresco
- 2 Cups Shredded White Cheddar divided
- 1 Cup Shredded Buffalo Mozzarella
- 1 Cup Crumbled Goat Cheese
- 1 Cup Diced, Roasted and Peeled Poblano Peppers
- 1 Lb of Texas Akaushi Picadillo (see recipe below)
- 2lbs of Toasted Blue Corn Tortillas Chips
- ¼ cup fresh chopped cilantro (optional)

Combine all ingredients in an oven proof casserole dish or cast iron skillet. Place in a 350 degree oven and bake until all cheeses are melted. Approximately 20 minutes. Remove from oven and stir until cheeses are well blended. Sprinkle the remaining white cheddar cheese on top and return to oven until the cheese on top is bubbly and golden brown. Garnish with fresh chopped cilantro if desired. Serve warm with Blue Corn Tortilla Chips.

### **Texas Akaushi Picadillo**

- 1 lb Fresh Ground Certified Texas Akaushi Beef
- ½ Teaspoon ground cumin
- ½ Teaspoon coarse ground kosher salt
- ½ Teaspoon coarse ground black pepper
- 1 Tablespoon minced fresh garlic
- ½ Cup finely diced white onion
- ½ medium green bell pepper, seeded and finely diced
- ¼ Cup dry white wine (can substitute chicken broth or cooking sherry)
- ½ Cup tomato sauce
- ¼ Cup golden raisins
- 2 Tablespoons of sliced pimiento stuffed green olives
- 2 Teaspoons capers
- 1 Bay Leaf

Brown the Texas Akaushi Beef in a skillet over medium-high heat. Break into small pieces as it browns. Add cumin, garlic, onions, green peppers, and cook until soft. Drain off any excess cooking fat and return mixture to skillet. Add White wine and cook until wine is reduced by half. Add tomato sauce, raisins, olives, capers and bay leaf. Continue cooking until flavors have merged and moisture is mostly absorbed. Add salt and pepper to taste, set mixture aside to cool. Once cooled, drain off any excess liquid. Remove the bay leaf before mixing the mixture into the queso recipe.

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