

## Camacho Tailgate Domination Pairing #1( Camacho Diploma Black)



### 5 Alarm Queso Fundido w/BBQ Tostones

#### Ingredients:

- 18 oz pork chorizo
- 1/2 bell pepper (small diced)
- 1 Serrano pepper (minced)
- 1 jalapeño pepper (minced)
- 1 Trinidad Scorpion Pepper (minced)
- 1/2 small yellow onion (small diced)
- 2 garlic cloves minced
- 1.5 cups Pepper Jack cheese (reserve 1/2 cup for topping)
- 1.5 cups Parmesan cheese (reserve 1/2 cup for topping)
- 2 tablespoons all purpose flour
- 3 tablespoons canola oil
- 1 tablespoon rough chopped cilantro (for garnish)
- 1.5 cups heavy cream

#### Recipe:

- 1.) Bring grill to medium high heat, place 8" heavy duty cast iron pan over flame.
- 2.) Add canola oil to cast iron pan, and sauté chorizo, until fully browned and cooked about 6 to 8 minutes. Remove chorizo from pan
- 3.) Sauté onion, garlic, red bell pepper, jalapeño pepper, Trinidad scorpion pepper and Serrano pepper to pan; sauté until caramelized and translucent.
- 4.) Add 3/4 of chorizo back into pan, reserve 1/4 chorizo for topping and add in flour, and stir until incorporated into chorizo.
- 5.) Add heavy cream and whisk everything together; bring to a boil until thickened.
- 6.) Whisk in 1 cup Pepper jack cheese, and 1 cup parmesan cheese, move away from open flame and simmer until sauce like fondue consistency is formed.
- 6.) Season to taste with salt and pepper.
- 7.) Top with remaining 1/2 cup pepper jack cheese, and 1/2 cup parmesan cheese remove cast iron from grill; either use oven broiler or flame torch to melt and brown cheese.
- 8.) Garnish with chopped cilantro, (**\*roasted peppers**) roasted poblano peppers, roasted jalapeño peppers, and roasted Trinidad Scorpion pepper

9.) Serve with BBQ Tostones.

\*\*Top queso fundido with 2 oz Mezcal Tequila and light on fire for flambé presentation.

### ***Roasted Peppers***

Ingredients:

- 1 poblano pepper
- 1 jalapeño pepper
- 1 Trinidad Scorpion Pepper
- 2 tablespoons olive oil
- 1 tablespoon kosher salt

Recipe:

- 1.) In a small bowl add poblano pepper, jalapeño pepper and Trinidad Scorpion Pepper.
- 2.) Add 2 tablespoons olive oil and 1 tablespoon kosher salt, toss until thoroughly coated.
- 3.) Preheat grill to medium high heat, and char peppers until lightly browned and start to blister. About 8 to minutes.
- 4.) Once peppers are blistered, place peppers back into bowl and cover with plastic wrap; allow peppers to get steam and get tender in bowl about 5 to 7 mins.
- 5.) Remove from bowl and thinly slice jalapeño and poblano peppers, serve Trinidad Scorpion Pepper whole as garnishes.

Yield: 1 cast iron pan

### ***"BBQ" Tostones***

Ingredients:

- 2 unripened green plantains
- \**BBQ Dry Rub*
- Canola Oil

Recipe:

- 1.) In a medium sized pan, heat up canola oil about 1/2" depth to medium high heat.

- 2.) Peel green plantain, slice into about 1/2" slices. About 8 to slices each plantain.
- 3.) Fry on both sides until lightly golden brown about 2-3 mins. Remove from heat, and drain on paper towel lined dish.
- 4.) Using the back of a spatula, carefully smash the green plantain medallion until they're thin.
- 5.) Refry plantain until golden brown and crispy, remove from heat and lightly toss with bbq dry rub; serve hot.

### ***BBQ Dry Rub***

Ingredients:

- 2 tablespoons kosher salt
- 2 tablespoons cup coarse cracked pepper
- 1 tablespoon brown sugar
- 1 tablespoon tablespoons white sugar
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

Recipe:

- 1.) Place all ingredients in a bowl and whisk until well incorporated.

### **Ginger Jalapeño Smash**

Ingredients:

- 6 oz Mezcal Tequila
- 5 slices jalapeño
- 2 tablespoon rough chopped ginger
- Juice of 1 whole lime
- 4 oz limeade
- 2 oz Grand Marnier
- 1 oz agave nectar

Recipe:

- 1.) Add to shaker jalapeño slices, ginger, lime juice, Grand Marnier, agave nectar and muddle until smashed and well broken down.
- 2.) Add mezcal, and limeade, and dry shake 10 to 12 seconds.

- 3.) Fill *chili salt* rimmed beer glass with ice and strain cocktail into glass.
- 4.) Garnish with whole jalapeño sliced in half.

### ***Chili Salt Rim***

#### Ingredients:

- 1 tablespoon chili powder
- 1 tablespoon kosher salt
- 1 tablespoon white sugar
- Lime wedge

#### Recipe

- 1.) In a small bowl mix together chili powder, kosher salt and white sugar. Place contents on a small plate.
- 2.) Rub lime wedge on the rim of a beer glass and roll rim of glass on chili salt until rim is coated.

Yield: 1 cocktail