

## RECIPES

### Queso Flameado (Flaming Cheese)

This delicious appetizer, often called *queso fundido* (burned cheese), could not be much easier to prepare, and is a great party favorite, especially if you flame it.

#### Ingredients

¼ pound bulk Mexican chorizo

1 pound Oaxaca, Mozzarella or [Jim's Melting-Cheese Blend](#), grated

3/4 ounce brandy (optional)

Hot corn or flour tortillas

#### Directions

**1. Preheat your oven to 350 degrees.**

**2. Cook the chorizo.** Break the chorizo up in a skillet over medium heat and fry it until it beginning to brown and reserve it.

**3. Put the dish together and melt the cheese.** Put the cheese in a medium size baking or soufflé dish, top with the cooked chorizo and place the dish in the preheated oven. When the cheese has nearly melted, switch the oven to full broil, put the dish under the broiler, and broil just until the cheese has finished melting and a few brown dots appear on the surface.

**4. Flame and/or serve the dish.** Using oven mitts, remove the dish from the oven. If you decide to flame it, warm the brandy in a small skillet or saucepan (but do not allow it to boil), carefully light it using a long charcoal lighter, and pour the flaming liquid over the hot cheese. Serve with the hot tortillas so that diners can make their own quesadillas.