



FOUR WALL FARM GOURMET MUSHROOMS



SUPERBOWL NACHOS WITH MUSHROOM CHORIZO

Jeff wanted me to put out this recipe. He LOVES these nachos and they are just right for game night. Whether or not you are going to be watching, nachos are always fun. You can make them vegan by using a plant-based cheese. I hope your team wins!

INGREDIENTS:

Chorizo

8oz Oyster or Trumpet mushrooms*
3 tbsp olive oil
2 garlic cloves
1/2 tbsp ground annatto
1 tsp chili powder
1 tsp smoked paprika
1 tsp hot paprika (use Spanish for less heat)
1 tsp salt
3/4tsp sugar
1/2 tsp black pepper
1/4 tsp dried oregano
1/4 tsp ground cumin
1/4 tsp ground coriander
1/4 cup beer (I used an ale)

Pico de Gallo

3 Roma (or plum) tomatoes, chopped small (about 1 cup)
1 jalapeno, minced (remove seeds to reduce heat)
1/2 red onion, minced (about 2/3 cup)
1 1/2 tbsp freshly squeezed lime juice
1/4 tsp salt + more to taste
1/4 tsp sugar
1/2 cup chopped cilantro
1 tbsp olive oil

Additional

1 Bag tortilla chips
Grated cheese of choice (I like the pre-grated taco blend, but grating up some sharp cheddar works great also)
Pickled jalapenos (optional)

INSTRUCTIONS:

Chorizo:

Combine the spices in a small bowl. Put your mushrooms in a food processor and pulse briefly till chopped fine. Add garlic, and sprinkle spices over the whole mixture. Process again for 30 –60 seconds, or until mixture is completely combined and has clumped into a wet-looking, very grainy, pasty mixture. In a frying pan, heat the olive oil, then add the mushroom mix. Push down into the pan to brown, flipping to make sure it is browned on all sides. Reduce to medium –high heat, cover, and continue to cook until juices appear, about 3 minutes. Remove lid, return heat to high, add beer. Stir and sauté until the mixture is again dry – about 2 minutes. Brown the mixture, but do not burn it. As it cooks it will separate, and the final texture will be a only a little clumpy, as you can see in the picture.



Pico de Gallo:

Combine all ingredients in a glass or plastic bowl (metal will react to the acid) and let it sit for at least 15 minutes in the refrigerator. Taste and adjust salt.

Assemble:

Pile nachos, chorizo and cheese, as much as you want. Microwave about 45 seconds till cheese melts OR run under broiler briefly (don't scorch it!). Add pico and pickled jalapenos. You can also add lettuce, sour cream, or any additional fixings you like!