



Dos Equis Three Cheese and Chorizo Fondue

Dos Equis, sausage and cheese, oh my! If we hosted a fantasy food draft, this fondue would be the obvious stud. Dos Equis contributes just the right amount of malt balance and light hop character to the savory and spicy chorizo, making this an ideal indulgence for game day. Be sure to save a couple of ounces of beer to brighten and finish this versatile fondue. Serve with warm tortilla chips or chunks of crusty bread, washed down only with an ice cold Dos Equis.

Prep time: 30 min

Ingredients:

- 1 Tablespoon unsalted butter
- 1 small white onion, finely chopped
- 6 cloves garlic, finely chopped
- 1 pound chorizo sausage meat
- 3 Tablespoons flour
- 12 ounces Dos Equis, reserve 2 ounces
- 2 cups whole milk
- ½ cup sharp cheddar cheese, shredded
- ½ cup Swiss cheese, shredded
- ½ cup smoked gouda cheese, shredded
- 10 ounce diced tomatoes, drained
- 1 Tablespoon pickled jalapeno peppers, chopped
- ¼ teaspoon, ground cumin
- 1 Tablespoon cilantro leaves, coarsely chopped
- 1 Tablespoon Worcestershire sauce
- 1 teaspoon hot pepper sauce

Method

Set the EGG for direct cooking at 400°F/204°C.

Place a Dutch oven on the cooking grid and add butter until melted. Add the onion and garlic, stir and cook for 2 minutes. Crumble the sausage meat and add it to the Dutch oven, stir and cook thoroughly until browned. Add the flour, stir and cook for 1 minute.

Whisk in the beer until fully incorporated, then add the milk, bring to a simmer, whisking until smooth. Add the cheeses and stir until melted. Stir in the remaining ingredients, bring back to a simmer and add the reserved beer. Transfer the fondue to a warming dish and serve.

Serves: 10

XX Corn, Mango and Black Bean Salsa

Dos Equis is a welcome addition to this savory, sweet and mildly spicy salsa. The crisp, fresh flavor of this classic lager from Mexico is the ultimate complement. Serve with chicken quesadillas, grilled fish tacos or as a salsa for warm tortilla chips.

Hint: this recipe will make about a pint

Prep time: 1 hour

Ingredients:

3 ears sweet corn, remove husk, grill and cut off kernels
1 ripe mango, peeled and diced
15 ounce can black beans, rinsed and drained
1 red bell pepper, seeded and diced
2 jalapeno chiles, seeded and diced
1 small red onion, diced
6 cloves garlic, minced
¼ cup cilantro leaves, coarsely chopped
½ cup Dos Equis Lager
4 limes, juiced
¼ cup olive oil
2 teaspoons kosher salt
½ teaspoon cracked black pepper

Method

Mix all the ingredients together, refrigerate for at least two hours and up to five days.

Serve chilled.