



#1MEAT12WAYS

BASQUE CHORIZO CORN DOGS WITH BEER CHEESE DIPPING SAUCE

CLINT JOLLY | GREAT THYME CATERING

DURHAM
RANCH

INGREDIENTS

Basque Chorizo Corn Dogs

- 4 Flocchini Basque Chorizo
- 3 Cups Canola or Vegetable Oil for frying
- ½ Cup Yellow Corn Meal
- ½ Cup All Purpose Flour
- ½ Cup Whole Milk
- 1 Egg
- 1 tsp. Baking Powder
- 1 tsp. Cayenne Pepper
- 1 tsp. Kosher Salt
- ½ tsp. Ground Black Pepper
- 1 Jalapeno Pepper, seeded and minced

Beer Cheese Dipping Sauce

- ½ lb. Sharp Cheddar, grated (do not use pre-grated cheese)
- ¼ lb. Parmesan, grated
- 1 12 oz. bottle Porter beer (I like Deschutes)
- 1 tsp. Kosher Salt
- 1 tsp. Ground White Pepper
- 6 Dashes Tabasco
- ½ Cup Heavy whipping cream

OSSO BUCCO INSTRUCTIONS

- 1.** Preheat oven to 325 degrees
- 2.** Heat oil in large pot to 375 degrees
- 3.** Bake sausages on cookie sheet until cooked through, about 15 minutes
- 4.** Meanwhile, mix batter ingredients in bowl until lump free
- 5.** Remove sausage to paper towels to absorb any grease
- 6.** Cut sausages into thirds and skewer onto 6" skewers
- 7.** Dip sausages into batter and deep fry in batches until crispy and golden, about 2 minutes per batch

BEER CHEESE DIPPING SAUCE INSTRUCTIONS

- 1.** In large sauce pan, bring porter and seasonings to a boil
- 2.** Whisk in grated cheese in small batches, thoroughly melting before adding next batch
- 3.** Add cream and whisk until smooth
- 4.** Keep warm over low heat