



#1MEAT12WAYS

ALE GRILLED CHORIZO DOG

KRISTOFFER MIRANDA | PEPPERMILL - OCEANO

DURHAM
RANCH

INGREDIENTS

Ale Grilled Chorizo Dog

- 2-3 ea. Flocchini Basque Chorizo
- 2-3 ea. Brioche Hot Dog Buns
- 1 oz. Celery leaves
- Dash Olive oil
- Dash Lemon juice
- Salt and pepper to taste
- 2 oz. blue cheese

Poaching Liquid

- 16 oz. India Pale Ale
- 4 oz. yellow Onions, Sliced
- ¼ oz Pepper, Black, Whole
- 1 ea. bay leaf
- 3 ea. garlic clove, peeled, smashed
- ½ oz. Worcestershire Sauce
- Salt and pepper to taste

Beer Mustard Sauce

- 4 oz. India Pale ale
- 2 oz. Whole Grain Mustard
- ½ oz. Honey
- Salt and Pepper to taste

INSTRUCTIONS

- 1.** Prepare the mustard sauce by adding all ingredients in a small pot and let it come to a simmer then place in a container and set aside in the walk in until needed.
- 2.** Prepare poaching liquid in a pot and bring to a boil. Add the chorizo and poach for 15 minutes then transfer in a container and let cool in the walk-in for at least 30 minutes. Drain then set aside until needed.
- 3.** Heat the grill and cook chorizo until hot. Meanwhile, prepare celery salad by adding celery leaves, blue cheese, oil, salt, and pepper in a mixing bowl then set aside until needed. Warm up bun on the grill then assemble with mustard sauce, chorizo, salad, and top it off with blue cheese.
- 4.** Enjoy along with your favorite beer!