

Queso Fundido Back Ribs

Queso Fundido con costillas de Puerco

Ingredients

- 1 package frozen BBQ back ribs (Southwestern style, or any other)
- 1 tbsp butter, at room temperature
- ½ lb (230 g) Oaxaca or Mozzarella cheese, shredded
- ½ lb (230 g) Mexican Manchego or Monterey Jack cheese, shredded
- ¼ lb (115 g) Mexican chorizo, cooked, drained, and crumbled
- ½ cup sweet corn kernels (from can or frozen)
- Toppings to taste: refried beans, salsa (guacamole, jalapeños, corn chips, etc.)

Prepare ribs as directed on the package. Meanwhile, mix the cheeses in a large bowl and reserve. Grease 3 oven-proof ceramic bowls (about 2-cup capacity each) with butter; divide cheese mixture into three portions. In the first bowl, pour ½ a portion of cheese, half the chorizo, then another ½ portion of cheese and top with the rest of the chorizo; set aside. In the second bowl, pour one portion of cheese, set aside. In the last bowl, pour ½ a portion of cheese, half the corn, then the rest of the cheese and corn; set aside. Once ribs are cooked, set aside; place the prepared bowls in a 400°F (205°C) oven until cheese melts and gets bubbly. Serve immediately with toppings and ribs. **How to eat:** pick one rib with tongs, dip a fork in the cheese and pull up, then wrap stringy cheese around rib. Add toppings, or eat on the side.

For a vegetarian version, use Gardein™ porkless bites, cook them as directed but season with BBQ sauce instead of using the packet included. Vegetarian chorizo is available from Tofurky™, or use any other spicy veggie sausages.

Queso Fundido is a traditional Mexican melted cheese dish, and may be eaten with tortillas; other traditional add-ins for the cheese are sliced mushrooms, or Poblano pepper strips.

