

Queso Fundido con Champiñones Adobados

Recipe courtesy of Chef Richard Sandoval, Zengo, Washington, DC

Yield: 24, 1-cup servings



Ingredients

Mushroom Adobados

- 1/3 cup canola oil
- 3 pounds shiitake mushrooms, cleaned and sliced
- 1 ½ pounds cremini mushrooms, cleaned and sliced
- 1 ½ pounds white button mushrooms, cleaned and sliced
- 3 pounds portobello mushrooms, cleaned and sliced
- 3 cups adobo sauce (Recipe below)
- 1/3 cup chopped fresh cilantro
- 2 tablespoons salt
- 2 tablespoons freshly ground black pepper

Adobado Sauce

- 5 dried guajillo chiles
- 1 tablespoon canola oil
- ¼ white Spanish onion, roughly chopped
- 1 clove garlic
- 2 cloves
- 3 cinnamon sticks, broken into thirds
- 12 whole peppercorns
- 1 teaspoon cumin seeds
- 1 ½ cups water

Queso Fundido

- 4 ½ pounds soft manchego cheese (not aged), grated

Accompaniments

- 48 corn or flour tortillas, warmed
- Salsa

Directions

To make the adobo sauce: Remove the stems, seeds, and membranes from the chiles. Break them into pieces and set aside. In a medium saucepan, heat the oil and add the onion and all the spices. Saute over medium until the onion is soft and golden. Add the chile pieces and sauté until



dark, about 1 more minute. Add the water, bring to a boil, and reduce by half. Pour all the ingredients into a blender and puree until smooth. Refrigerate until needed. Makes about 1 cup.

In a large rondeau, heat the oil. Add the mushrooms and sauté until soft and all the liquid has been released. Stir in the adobo sauce and cilantro and season with salt and pepper. Remove from the heat and refrigerate until service.

For each serving, to order: Melt 3 ounces cheese over low heat, stirring until smooth. Pour it into a shallow bowl. Reheat $\frac{3}{4}$ cup mushroom adobados and pour them over the cheese. Serve with 2 tortillas and a side of salsa.

Note: For a 4-person serving, melt 12 ounces of cheese and 3 cups of mushrooms.

