



Prime Time Queso

Product: Merkts® Sharp Cheddar Portions: 12 Serving Size: 12 oz. queso (8 oz. cheese, 4 oz. beef)

Chunks (that's right we said "chunks") of prime rib, creamy horseradish and Merkts Sharp Cheddar cheese are combined to make one heck of a hearty queso. Serve alongside crispy potato skins for endless dunking!

Ingredients:

- 12 cups Merkts Sharp Cheddar
- ¾ cup heavy cream
- ¾ cup horseradish, prepared
- 3 pounds beef rib-eye, cut into small chunks, fully cooked
- 48 potato skins, fried

Preparation:

1. Heat the Merkts Sharp Cheddar, heavy cream and horseradish over medium-high heat in a sauce pot, just to melt the cheese. Whisk to evenly combine the ingredients.
2. Stir in the cooked beef and combine evenly. Remove pot from heat, transfer cheese to a bain-marie (or serve immediately) and reserve warm.
3. To plate 1 portion: pour approx. 12 oz. queso into your desired bowl. Line the bowl with the fried potato skins. Repeat for the remaining 11 orders.

Operator Hints:

- The cheese will hold the proper viscosity if kept warm during service – which means you can prepare it in bulk and portion out what you need per order
- Other premium cuts of beef can be substituted for the prime rib—a great way to use up leftovers or extra cuts of beef

- Other options vs. potato skins: chunks of bread, thick cut tortilla chips
- The Merkts Queso can easily be transformed into a hearty, cheesy soup
- Garnish with chopped chives

Made with 100% Real Aged Wisconsin Cheddar.

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