

## Chorizo and Manchego Beer Bread

<http://unihomemaker.com/2014/01/08/chorizo-and-manchego-beer-bread/>

### *Ingredients:*

- 3 ounces of Spanish chorizo, casing removed and diced
- 1 teaspoon of olive oil
- 3 scallions, finely chopped
- 1 (5 ounce) container of shaved Manchego cheese, divided
- 3 cups of all-purpose flour
- 1 tablespoon of baking powder
- 1 teaspoon of salt
- 1 (12 ounce) bottle of beer (I used a winter lager)
- 1/4 cup (1/2 stick) of unsalted butter, melted

### *Preparation:*

In a small pan over medium heat add chorizo and olive oil. Cook until fat renders from the chorizo, about 5-7 minutes. Using a slotted spoon, transfer chorizo to a plate to cool; set aside. Reserve fat, do not discard.

Preheat the oven to 350 degrees F. Grease a 9-inch loaf pan.

Using a stand or electric mixer (or mix by hand) combine scallions, 4 ounces of Manchego cheese, flour, baking powder, salt and chorizo. Mix well and then slowly stir in beer. Mix until batter is just moistened, batter should be sticky. Do not overmix.

Pour batter into the prepared pan and spread it evenly with a spatula. Scatter the remaining 1 ounce of Manchego cheese on top of the batter, then drizzle in the reserve chorizo fat on top of the cheese (mine rendered about 1 tablespoon). Pour the melted butter on top as well and make sure it's distributed evenly. Bake for 50-55 minutes or until toothpick/tester inserted into the center comes out clean. Allow the bread to cool for 20-25 minutes or until it's safe to handle for slicing. Best served warm.