

## **Birria Tacos with Crumbled Gayo Azul Cotija**

by George Duran

### Ingredients:

- **Gayo Azul** Cotija Cheese, crumbled
- 2 tablespoons of achiote paste
- 1 teaspoon each of cumin, chili powder, paprika, coriander, oregano, garlic powder, and onion powder
- 1/2 teaspoon of salt
- 1/4 teaspoon of black pepper
- 1/4 cup of apple cider vinegar
- 2 cups of beef broth
- 8 small corn tortillas
- Sliced red onions, chopped cilantro, thinly sliced radishes, and lime wedges for serving
- 1 pound of beef (such as chuck roast), cut into small cubes

### Directions:

1. In a large bowl, combine the first ten ingredients. Add cubed beef and mix thoroughly.
2. Place beef in a Dutch oven or large pot, adding apple cider vinegar and beef broth. Bring to a boil, then simmer for 2-3 hours until beef is tender. Shred meat using two forks and season with salt if needed.
3. Heat a griddle or nonstick pan over medium-high heat. Soften tortillas in the pan, drizzle with birria cooking liquid, and crisp.
4. Place shredded beef in the center of each tortilla, adding birria cooking liquid, Cotija cheese, onions, cilantro, and radishes.
5. Fold tortillas in half and serve with lime wedges and extra birria sauce.

## **Chicken Fajitas with Shredded Gayo Azul Red Wax Gouda**

by George Duran

### Ingredients:

1 C. shredded **Gayo Azul Red Wax Gouda**  
1 lb. boneless, skinless chicken breasts  
1 red bell pepper, cored, seeded and sliced  
1 green bell pepper, cored, seeded and sliced  
1 medium onion, sliced  
2 cloves of garlic, minced  
2 Tbsp. olive oil  
1 Tbsp. chili powder  
1 tsp. cumin  
1 tsp. paprika  
1/2 tsp. Kosher salt  
1/4 tsp. black pepper  
8 small flour tortillas  
Toppings of your choice, such as sour cream, guacamole and salsa

### *Directions:*

Preheat grill to medium-high heat.

In a small bowl, mix the chili powder, cumin, paprika, salt, and black pepper together. Rub the spice mixture all over the chicken breasts.

In a separate bowl, toss the sliced bell peppers, onion, and minced garlic with the olive oil.

Place the chicken breasts and the vegetable mixture on the grill. Grill the chicken for 6-8 minutes on each side, or until it is cooked through. Grill the vegetables for 8-10 minutes, or until they are tender.

Remove the chicken and vegetables from the grill and slice the chicken into thin strips.

Warm the tortillas on the grill for a few seconds on each side, or in a dry pan over medium heat.

Assemble the fajitas by placing some of the grilled chicken and vegetables on a tortilla. Top with plenty of shredded **Gayo Azul Waxed Gouda** and serve with desired toppings. Repeat with the remaining tortillas and filling ingredients.

Makes 8 servings

**Creamy Gouda Huevos Rancheros**  
by George Duran

*Ingredients:*

**Gayo Azul Cotija** Cheese

**Gayo Azul Gouda** Slices

1/2 C. salsa

1/4 C. canned corn, drained

Chipotle sauce

4 eggs

Butter or olive oil

4 soft corn tortillas, heated through

Chopped cilantro, for topping

*Directions:*

In a small saucepan heat salsa and corn until warm. Drizzle with desired amount of chipotle sauce. Keep warm on side.

Fry eggs sunny-side-up in butter or olive oil to desired doneness.

Assemble huevos rancheros by placing each tortilla on a dish, topping with warm salsa, Gouda slice, fried egg, and top with crumbled Cotija. Garnish with chopped cilantro and serve.

*Note:* Serve with sliced avocados and rice and beans as a main course.

**Grilled Shrimp and “Queso Blanco” Arugula Salad**  
by George Duran

*Ingredients:*

5-oz. **Gayo Azul Queso Blanco** Cheese, cut into 3/4-inch thick slices  
4-6 oz. medium raw shrimp  
2 medium garlic cloves, minced  
Olive oil  
Kosher Salt  
Freshly ground black pepper  
5 C. packed fresh arugula lettuce  
10 grape tomatoes, cut in half  
Nonstick grilling spray

*For Dressing:*

Juice of 1 small lemon  
1/4 C. extra virgin olive oil  
1 tsp. Dijon mustard

*Directions:*

Preheat your grill on high and spray with non-stick spray.

Combining raw shrimp with minced garlic and 1 tsp. olive oil. Grill until fully cooked and pink on both sides, about 5 minutes total. Set aside.

Reapply non-stick spray on grill grates and grill Queso Blanco slices on both sides until you have grill marks, about a minute per side. Set on a cutting board and cube into bite-size pieces.

Whisk salad dressing together with salt and pepper and assemble salad with arugula, grape tomatoes, shrimp and Queso Blanco cubes.

Drizzle salad lightly with some dressing right before serving.

Serve with extra dressing on the side.

Serves 4

## **Honey and Ham Open Faced Sandwiches with Swiss Cheese**

by George Duran

### *Ingredients:*

4 slices **Gayo Azul Swiss Cheese**  
1 Tbsp. whole grain mustard  
Honey  
2 large slices of country-style bread, toasted  
8-oz. slices of Black Forest ham  
Arugula lettuce, garnish  
Flake salt  
Freshly ground pepper

### *Directions:*

Preheat your oven broiler and set your oven rack to the highest position.

Combine grain mustard with 1 Tbsp. honey and spread on top of both toasted slices of bread.

Divide ham and cheese evenly on top of each bread slice and place on a baking sheet and into the oven's top rack. Broil until cheese has fully melted and bubbling, about 1 minute.

Remove from oven and top with arugula and drizzle with more honey.

Sprinkle with flake salt and coarsely ground black pepper.

Serves 2.