A delicious snack recipe from UncleQueso.com

El Jefe's Spicy Toast

This is Uncle Queso's go-to hangover recovery breakfast, but it also makes a great late night snack. He learned to make this from his padre, El Jefe, and regardless of the time of day, Uncle Queso pairs it with a side of cervesa, but that part's optional if you're not a borracho.

INGREDIENTS:

- 4 thick slices of your favorite bread
- 2 tablespoons butter, softened
- 2 cloves garlic, finely chopped
- 1 medium green chile, finely chopped
- ¹/₂ cup Mozzarella cheese
- ¹/₂ teaspoon red pepper flakes
- 1 ice cold glass of cervesa, optional

DIRECTIONS:

- 1. First, add the finely chopped garlic cloves and the green chile to the softened butter, and mix well. You can increase or decrease the amount of the chile according to your taste. Uncle Quesolike his hangover to ast spicy.
- 2. Spread the butter mix onto both sides of the bread slices.
- 3. Now add the cheese to the top side of the buttered bread slices making sure they are covered with cheese evenly, then sprinkle some red pepper flakes on top.
- 4. Place on a baking sheet, and bake at 400 degrees for about 5 minutes, or until toast becomes crispy.
- 5. Finally, take your spicy toast out of the oven and dig in.

IY NOTES: *	
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Keep this recipe a secret from your mother-in-law. Also, hide it from your ultra-competitive neighbor, or nat friend that's a big time one-upper. They don't need additional ammunition. This is now your recipe.	

Use it wisely. If you must share, impress your friends by sending them to www.UncleQueso.com, and recommend they download a recipe card there. And don't forget to suggest they make a small donation to support the ongoing search for the perfect grilled cheese sandwich.



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