

Restaurant Style White Queso Dip

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Servings: Prep: 10 minutes Cook: 5 minutes Serves 8

Ingredients

- 1 pound white American cheese (from deli)
- 1 tablespoon butter
- 1/2 cup half & half or milk
- 4 oz. can green chilies
- 1/2 cup canned jalapeños - diced (or less/more to taste)
- 1 tsp ground cumin
- 1 tsp garlic powder
- red pepper flakes to taste
- Tortilla Chips for dipping
- garnish with jalapeños and cilantro if desired

Steps

1. Cut cheese into cubes.
2. In a skillet or saucepan, place butter, cheese, and milk on LOW heat and stir frequently until cheese melts.
3. Stir in green chilies, jalapeños, cumin, garlic powder, and red pepper flakes.
4. If dip is too thick, add more milk or cream to thin. Garnish with jalapenos and cilantro.
5. Serve immediately with tortilla chips - this amount fits perfectly in my Little Dipper sized Crockpot and my 8 inch Lodge Cast Iron Skillet.

This recipe can easily be doubled for larger crowds. Serve in a slow cooker on warm if you'd like to keep dip warm during a gathering or if you'd like to make ahead.

