

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Queso Dipping Sauce

Everybody loves queso, but sometimes it's too thick, or thickens too quickly, to make a great dipping sauce for some items. Here's a variation that stays fairly thin, and still has that great queso taste we all crave...

8 oz grated Cheddar; mild, medium or sharp, white would be great

2 Tbsp flour

¼ cup milk

1 cup beer

½ tsp salt

3 oz cream cheese, room temperature, in small cubes or pieces

1-2 Tbsp hot sauce (Crystal, Bufalo, or similar)

1-2 Serrano or Fresno chiles, minced (deseed if desired)

Toss Cheddar with flour in a large bowl; set aside. Warm milk and beer in a large saucepan over medium heat. Add salt, and when liquid just reaches simmer, begin to stir in cheese, a handful at a time, until all cheese is in and melted. Stir in cream cheese and hot sauce.

Remove from heat and use an immersion blender, if necessary, to make the mixture smooth. **(Warning!** This is a very hot mixture, so be very careful with the blender or you'll have some interesting burns to discuss at the party! Not to mention the mess.) Put in as many bits of chile as you desire, and serve the remainder on the side.

Yield: About two cups or so

Preparation time: 10 minutes, if you grate your own cheese

Cooking time: 10-15 minutes

