



Grilled Poblano Queso Dip

Oscar · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

40 mins

Description

With peppers aplenty coming in the garden right now I was thinking of ways to use them and this poblano queso dip hit me I am amazed how this turned out This dip is mild delicate complex and absolutely delicious

Ingredients

— - 3 poblano peppers - extra-virgin olive oil - 1 tablespoon unsalted butter - 1 tablespoon all-purpose flour - 2 tablespoons minced onion - milk - 1 ½ cups shredded Monterey Jack cheese - 2 ounces cream cheese
— softened - ½ teaspoon kosher salt - ¼ teaspoon smoked paprika - 2 grinds fresh cracked black pepper - 1 pinch red pepper flakes - 1 pinch cayenne pepper - 1 (16 ounce) package corn chips

Instructions

1. Preheat an outdoor grill for high heat
2. 400 degrees F or 200 degrees C
3. and lightly oil the grate. Lightly spray or brush poblano peppers with olive oil. Cook peppers on the preheated grill
4. turning every couple minutes
5. until charred and softened
6. 5 to 8 minutes. Remove peppers from the grill and place in a large resealable plastic bag to steam
7. about 15 minutes. Peel off charred skins. Discard seeds and chop peppers. Melt butter in a saucepan over medium-high heat. Add flour and cook
8. stirring
9. about 1 minute. Add onion and cook for 1 minute more. Whisk in milk slowly and cook
10. stirring constantly
11. until slightly thickened
12. 3 to 5 minutes. Reduce heat to low and add Monterey Jack cheese
13. cream cheese
14. salt
15. paprika
16. pepper
17. red pepper flakes
18. and cayenne; whisk until cheeses have melted and are blended in
19. about 5 minutes. Stir in chopped poblano peppers. Tips This is a mild dip
20. so feel free to add more heat!