



Queso Cheese Dip

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This is the best queso dip Being from Texas I know my queso and I think this is the one that beats them all Its full of flavor and uses all fresh ingredients You can substitute halfandhalf for the heavy whipping cream if desired Serve with tortilla chips

Ingredients

- - 2 poblano peppers
- halved lengthwise and seeded - 2 Anaheim peppers
- halved lengthwise and seeded - 1 fresh jalapeno pepper
- halved lengthwise and seeded - 2 pounds processed cheese food (such as Velveeta ®)
- cut into cubes - 3 large roma (plum) tomatoes
- diced - 1 large white onion
- diced - 1 tablespoon butter - 2 teaspoons ground cumin - ¼ cup heavy whipping cream

Instructions

1. Preheat the oven broiler. Set the oven rack about 6 inches from the heat source. Line a baking sheet with aluminum foil. Place poblano peppers
2. Anaheim peppers
3. and jalapeño pepper cut-sides down on the prepared baking sheet. Cook peppers under the preheated broiler until skin of peppers has blackened and blistered
4. 5 to 8 minutes. Place blackened peppers into a bowl and tightly seal with plastic wrap. Allow peppers to steam as they cool
5. about 20 minutes. Remove and discard skins; dice peppers. Combine diced peppers
6. cheese food cubes
7. tomatoes
8. onion
9. butter
10. and cumin in a slow cooker. Cook on Low
11. gradually adding cream until cheese melts and dip is warmed through
12. about 30 minutes.