

Dip Con Queso

Makes: 4 cups

Ingredients:

Red Onion, small diced: 2 Tbsp. + ½ tsp.

Tomato, diced: 4 Tbsp.

Green Bell Peppers, small diced: 3 Tbsp.

Red Bell Peppers, small diced: 3 Tbsp.

Unsalted Butter: 2.25 oz.

All Purpose Flour: ½ cup

Ground Cumin: 1 tsp.

Onion Powder: 1 tsp.

Smoked Paprika: ¾ tsp.

Granulated Garlic: ¾ tsp.

Cayenne Pepper: ¾ tsp.

Ground Coriander: ½ tsp.

Chili Powder: ½ tsp.

White Pepper: ½ tsp.

2% Milk: 1 ½ cup

Heavy Whipping Cream: ¾ cup

Half and Half: ¾ cup

Sauteed Vegetable Base: 1 Tbsp. + ½ tsp.

Kraft Sliced American Cheese: 4.75 oz.

Shredded Pepper Jack Cheese: 1.25 oz.

Plain Cream Cheese: 1.25 oz.

Salsa: 1 ½ Tbsp. + ¾ tsp.

Franks Hot Sauce: ½ tsp.

Instructions:

1. Prep vegetables.
2. Melt butter. Add onions and peppers, then sweat over medium low heat until translucent (about 5-10 minutes).
 - Sweating draws out moisture and flavor. You should not hear loud sizzling or popping. If you do, adjust the heat so you only hear a gentle sizzle. Stir frequently to avoid browning.
3. Stir in flour to make a roux. Cook 5 minutes.
4. Stir in all spices.
5. Slowly add milk, heavy cream, half and half, and vegetable base. Cook and stir until smooth and slightly thickened.
6. Gradually add cheeses. Stir to melt. Note: Do not overheat. Maximum temperature should be 150°F.
7. Adjust seasonings, as needed.
8. Finish with salsa and hot sauce.