

## Queso

**Makes: 1 Quart**

### **Ingredients:**

Unsalted Butter: 1 tsp.

Peeled Spanish Onions, small diced: 2 Tbsp.

Fresh Jalapeno Peppers, minced with seed: 3 Tbsp.

Green Bell Peppers, small dice: 2 tsp.

Red Bell Peppers, small dice: 2 tsp.

Diced Tomatoes:  $\frac{1}{4}$  cup

Ground Cumin: 1 tsp.

Onion Powder:  $\frac{3}{4}$  tsp.

Smoked Paprika:  $\frac{1}{2}$  tsp.

Granulated Garlic:  $\frac{1}{2}$  tsp.

Cayenne Pepper:  $\frac{1}{2}$  tsp.

Chili Powder:  $\frac{1}{2}$  tsp.

White Pepper:  $\frac{1}{2}$  tsp.

Sauteed Vegetable Base: 2  $\frac{1}{2}$  tsp.

Heavy Whipping Cream: 1 Cup + 3 Tbsp.

Half and Half: 1 Cup + 3 Tbsp.

Water: 2  $\frac{1}{2}$  tsp.

Sliced American Cheese: 3  $\frac{1}{4}$  oz.

Shredded Pepper Jack Cheese: 1  $\frac{1}{4}$  oz.

Plain Cream Cheese: 1  $\frac{1}{4}$  oz.

Thick Chunky Salsa: 1 Tbsp. +  $\frac{1}{2}$  tsp.

Franks Hot Sauce:  $\frac{1}{4}$  tsp.

**Instructions:**

1. Melt butter in a kettle.
2. Add onions, peppers and tomato and sweat for 4-5 minutes.
3. Add spices and vegetable base, stir well and cook 2-3 minutes more.
4. Add both creams and bring to a low boil.
5. Combine water and starch to make a slurry. Add to simmering cream and bring to a low/medium boil for 10 minutes.
6. Reduce heat and add all cheeses in batches; stir until completely melted.
7. Add whole milk, salsa and red hot, stir through.
8. Adjust seasoning to taste and serve as needed or chill and reserve.