

Queso Dip

Authentic Tex-Mex queso dip with melted cheddar and pepper jack cheeses, jalapeños, and spices. Perfect for game day or parties with tortilla chips.

5	10	15	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Queso Dip

Ingredients

- 1 lb cheddar cheese
- 1 tbsp butter
- 1 cup tomato
- 1 onion
- 2 clove garlic
- 2 jalapeno pepper
- 1 bell pepper
- 1 tbsp corn starch
- 1 cup milk
- 1 cup cilantro (coriander)
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp cumin
- 15 oz tortilla chips

Instructions

- 1 Prepare the vegetables**

Finely dice 1 medium onion and mince 2 cloves of garlic. Dice 2 tomatoes into small pieces, removing excess seeds and juice. Finely chop 2 jalapeños, removing seeds if you prefer less heat.
- 2 Grate the cheese**

Grate 1 cup of cheddar cheese and 1 cup of pepper jack cheese using the large holes of a box grater. Keep the cheeses separate and set aside at room temperature.
- 3 Start the base**

Heat 1 tablespoon of butter in a medium saucepan over medium heat (175°C/350°F) until melted and foaming, about 1 minute.
- 4** Add the diced onion and cook for 3-4 minutes, stirring frequently, until soft and translucent but not browned.
- 5** Add the minced garlic and cook for 30 seconds, stirring constantly, until fragrant but not browned.

- 6 Add vegetables and spices**

Stir in the diced tomatoes and chopped jalapeños. Cook for 2-3 minutes, stirring occasionally, until tomatoes begin to break down and release their juices.
- 7** Add 1 teaspoon cumin, 1 teaspoon onion powder, and 1 teaspoon chili powder. Stir constantly for 1 minute until the spices are fragrant and evenly distributed.
- 8 Create the cheese sauce**

Sprinkle 1 tablespoon of cornstarch over the vegetable mixture and stir vigorously for 30 seconds to coat everything evenly and eliminate any lumps.
- 9** Gradually pour in 1 cup of milk while whisking continuously to prevent lumps from forming. Cook for 1-2 minutes, stirring constantly, until the mixture begins to thicken.
- 10** Reduce heat to low and add the grated cheddar cheese one handful at a time, stirring constantly until each addition is completely melted before adding the next.
- 11** Add the pepper jack cheese in the same manner, stirring continuously until fully melted and the sauce is smooth and creamy.
- 12 Finish and serve**

Remove from heat and taste for seasoning, adding salt as needed. Serve immediately while hot with tortilla chips, or transfer to a slow cooker on warm setting to keep heated for serving.

Tips

- Use freshly grated cheese instead of pre-shredded varieties to ensure smooth melting and prevent graininess from anti-caking agents.
- Keep the heat at medium or medium-low throughout cooking to prevent the cheese from separating or becoming stringy.
- Add milk gradually while whisking constantly to create a smooth base and prevent lumps from forming.
- Roast your bell peppers over an open flame or under the broiler for 2-3 minutes per side to add a smoky flavor that elevates the entire dip.
- Serve queso in a cast iron skillet or small slow cooker to maintain optimal serving temperature throughout your gathering.
- Season with salt only after adding all the cheese, as different cheese varieties have varying salt content.
- For thinner consistency, gradually add warm milk while stirring; for thicker consistency, cook uncovered for a few extra minutes to reduce moisture.
- Leftover queso makes an excellent sauce for mac and cheese, baked potatoes, or breakfast burritos - store covered in refrigerator for up to 4 days.