

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 min

PREP

10 min

COOK

15 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

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.