

Makes 6-8 Servings

Use a Chantal® Copper Fusion® 1.7 Qt. Saucepan and 5 Function Fondue



Queso Queso

Ingredients:

1 tablespoon butter (increments are marked on the side of butter wrapper)

1 tablespoon all-purpose flour

½ cup sour cream

1 cup shredded Monterey Jack cheese with peppers

¾ cup shredded Cheddar cheese

½ cup of your favorite salsa

3-4 jalapeño peppers, stemmed, cored, seeded and minced

Optional Ingredients:

⅓ cup fresh cilantro, chopped fine

2 cans (4-ounces each) diced green chiles, drained

Queso Queso



Preparation:

1. Light sterno or burner paste under the Ceramic Fondue Pot. Set aside.
2. In the Saucepan, melt butter over medium heat.
3. Sprinkle the flour into the butter, using small spoon to scrape off bottom of saucepan. Add the sour cream and whisk until thoroughly combined, 3-5 minutes.
4. Add the cheeses, salsa, minced jalapeños, cilantro, and green chiles, and stir until cheeses are melted, 10-12 minutes.
5. Pour dip into the now-warm fondue pot. Let it warm, and stir or whisk occasionally so skin doesn't form over the queso.
6. Rip open bags of your favorite chips and enjoy!