

# Classic Queso Dip

## Ingredients

1/2 pound aged **Springside Cheddar** cheese, cubed  
1/2 pound **Krakow**<sup>®</sup>  
1 tablespoon butter  
3/4 cup green onions, finely chopped  
2 large cloves garlic minced  
3.5 oz diced tomatoes, (Roma, grape or cherry tomatoes)  
1/2 teaspoon each ground cumin and onion powder  
1/2 teaspoon cayenne pepper, (add more to taste if desired)  
1 tablespoon cornstarch  
13 oz evaporated milk, (full fat)  
4 oz fire-roasted green chiles, (or jalapeños)  
1/4 cup fresh cilantro, finely chopped



## Instructions

Melt 1 tbsp butter in a medium-sized pot over medium heat. Sauté the green onions (white parts only) for 4 minutes, until soft. Then add the garlic and sauté until fragrant, about 30 seconds.

Add the can of tomatoes in with juices with the chiles, cumin, onion powder and cayenne pepper. Cook while stirring occasionally, for 2 minutes until soft and fragrant.

Mix 1 tbsp cornstarch into the pot, then pour in 13 oz evaporated milk, stirring well to combine.

Bring to a boil, then add your Springside Cheddar and Krakow<sup>®</sup> cheese, mixing well. Cook, while stirring, until cheese just melts through the milk and transforms into a smooth sauce. Take off heat immediately.

Stir in cilantro, green onions (reserved green parts) and season with salt to taste if needed. Mix well.

Serve warm with corn chips, tortillas or crusty bread

Tip: Queso thickens when cooled.