

Spicy Chile Queso

Ingredients:

- 1 pound of shredded Springside Mild Cheddar Cheese
- 1 tablespoon of Corn Starch
- 1 tablespoon oil
- ½ cup of diced onion
- 2-3 cloves of garlic minced
- ¼ cup of Fire Roasted Pueblo Green Chili (substitute jalapeños)
- 1 10oz can of Fire Roasted Rotel
- 1 12oz can evaporated milk
- ½ tablespoon powdered mustard
- 1 tablespoon Granulated Garlic
- ½ tablespoon Onion Powder
- 1/2 tablespoon of smoked paprika
- ½ teaspoon Red Chile Powder
- 1/4 teaspoon Cumin Powder
- ¼ teaspoon Black Pepper



1. Toss corn starch into the shredded mild cheddar until it coats all the cheese (This will help bind the sauce and hopefully keep it from separating.)
2. Using a medium sized saucepan over medium heat. Add oil and onion, stirring occasionally, sweat till translucent.
3. Add garlic to pan and cook until fragrant (approx. 1-2 minutes)
4. Add Pueblo Chili and Rotel to pan and cook until most of the liquid has evaporated.
5. Add evaporated milk and all the spices, stirring occasionally.
6. Once the mixture has come to a slight boil (bubbling once every second or so) lower the heat to medium low.
7. Add one hand full of the mild cheddar and stir until completely melted.
8. Add the cheese one handful at a time until it is all melted into the sauce.
9. Remove from heat and serve Immediately.
10. Enjoy!