

Queso Blanco Dip



- 1 T olive oil
- $^{1}\!/_{4}$ c white onion, finely diced
- 1 jalepeno, seeded and finely diced
- 12 oz. white American cheese, chopped into small cubes*
- 4 oz. Monterey Jack cheese, shredded (use block cheese, not pre-shredded)
- 1/2 1 c cream, half-and-half, or whole milk
- 1 tomato, seeded and diced
- 1 T chopped cilantro

Heat oil over medium heat. Saute onion and pepper until softened. Reduce heat to medium/low. Stir in American cheese, Jack cheese and ¼ cup cream. Stir quickly until cheese is melted. Add tomatoes and cilantro. Stir in additional cream until dip reaches desired consistency. (Dip thickens once removed from heat.) Serve immediately with tortilla chips. Can also serve on tacos, burritos, etc. Makes 2 cups. Reheat on low (stove or microwave).

*found sliced in the deli