

Chile con Queso

A Favorite Southwest Comfort Food



By Kelley Cleary Coffeen Photography by Marty Snortum Studio

The rich, creamy flavor of melted cheese accented with spicy chile, onions and tomato ladled over hot crispy corn tortilla chips can be found just about anywhere - Mexican eateries, fast food restaurants, even at the movie theatre. Whether it's good old processed cheese and a bottle of salsa or dairy fresh Mexican cheeses with a few interesting herbs and chiles, Chile con Queso is wildly popular. You'll be amazed at how many recipes you will find for this addicting appetizer just typing "Mexican - Queso - Dip" in your search engine on the internet. It's attraction goes far beyond the comfort factor. Hot chiles and soothing melted cheese are a flavorful combination that is quick and easy to make, easy to serve and incredibly satisfying. Cheese, chile, chips...three great reasons to say "OLE!"

Queso Blanco y Artichokes

Impress your friends with this upscale appetizer. The combination of spinach, green chiles, and artichokes in a creamy white cheese makes this a flavorful queso.

- 3 cloves garlic, minced
- 3 tablespoons butter, lightly salted
- ½ cup artichoke hearts, drained and chopped
- 2 cups fresh spinach, cleaned and chopped
- ½ cup green chile, chopped
- 1 cup sour cream
- ¾ to 1 lb. of Monterrey Jack Cheese, shredded

Saute the garlic in the butter over medium heat until softened, about 3 minutes, in a large skillet for which you have a lid. Add the artichoke hearts, spinach and chile, and cook until soft. Add the sour cream and mix well. Reduce heat to low. Layer the shredded cheese over the spinach mixture. Place the lid on the skillet, and cook over low heat for 2 to 3 minutes. Remove the lid and stir until well blended. Serve immediately with warm corn tortilla chips.



Russell Bonner

Queso Americana

This American style queso has a rich cheddar flavor spiked with green chile. A combination of both processed and cheddar cheese along with a little chicken broth will give your dip a smooth consistency and keep it from separating or becoming stringy.

- 2 tablespoons unsalted butter
- 1 medium yellow onion, minced
- 2 cloves of garlic, minced
- 1 medium tomato, seeded and chopped
- ½ cup green chile, chopped
- ¼ cup chicken broth
- 8 to 12 oz. processed cheese (Velveeta works well) cut into 1-inch cubes
- 8 to 12 ounces cheddar or longhorn cheese, grated

Melt the butter in a large skillet over medium heat. Sauté the onion and garlic until soft. Add the tomato and green chile. Cook and stir for 2 to 3 minutes. Add the broth, cover, and cook over medium heat for 5 minutes. Reduce heat to low. Layer the cheese on top and let sit for 2 to 3 minutes. As the cheese melts, start mixing and blending slowly. Serve warm with chips.

Quick Queso

When you are on the run but want to make another great tasting queso that will satisfy everyone in a hurry, all you need are two basic ingredients. Canned tomatoes with the spice of chile adds all the flavor to the creamy processed cheese.

- 1 (10 ounce) can of Rotel diced tomatoes & Green chiles
- 1 (16 ounce) package Velveeta cheese

Combine Rotel and cheese in a medium saucepan and stir over medium low heat until the queso is well blended. Serve warm with corn tortilla chips or with any Mexican entree or grilled dish.