



WHITE QUESO DIP

From Simply Full of Delight

INGREDIENTS

- 12 slices of White American Cheese
- 1 cup of Half and Half (1% or 2% milk can be substituted)
- 1 can of diced green chiles 4 oz (well-drained)

NOTES:

PROCEDURE

Place your cheese slices in a medium size pot along with the cup of half and half.

Drain your canned green chiles VERY well. Extra liquid will affect the dip, so really squish the extra moisture out with the lid of the can and drain well and then add the green chiles to the pot. Cook on the stovetop over medium-low heat until completely melted.

Stir frequently with a wire whisk and make sure your temperature stays on medium-low to avoid scorching the cheese.

You want the dip to be runny, not thick. The end product should be quite thin. If the dip gets too thick, it will solidify too quickly. If it seems too thick, simply add more milk.