

Mexican Restaurant Style White Cheese (Queso) Dip

Here's an alternative version of the Mexican Restaurant Style White Cheese Dip recipe:

Ingredients:

- 1 pound white American cheese, shredded or cubed
- 2/3 cup whole milk or half-and-half
- 3-4 tablespoons canned diced green chilies or jalapeños
- 1 teaspoon ground cumin
- 1 teaspoon chipotle powder (optional)

Instructions:

1. If using a slow cooker, set it to the lowest setting. Add the shredded or cubed white American cheese, milk or half-and-half, diced green chilies or jalapeños, ground cumin, and chipotle powder (if using). Stir well to combine.
2. Allow the ingredients to heat and melt together, stirring occasionally, until the dip is thickened to your desired consistency.
3. If using a double boiler, fill the bottom pan with water and place it over medium heat. In the top pan, combine the milk or half-and-half, chopped chilies or jalapeños, and spices. Heat the mixture until warm, stirring occasionally.
4. Gradually add the white American cheese to the milk mixture, 1-2 slices at a time, stirring constantly until the cheese is fully melted and the dip is smooth and creamy.
5. Once the dip is ready, transfer it to a serving bowl and serve warm with tortilla chips or your favorite dipping

accompaniments.