

## RECIPES

### Chile con Queso, Chihuahua Style

This chile con queso is a far cry from the usual one served in the United States that is so often made with either Velveeta cheese or from a canned cheese soup base.

#### Ingredients

1 ½ tablespoons butter  
½ cup white onion, chopped  
½ cup roasted, peeled, seeded, and chopped poblano chiles  
1 medium sized tomato, peeled, seeded and chopped  
½ teaspoon dried leaf oregano  
½ cup heavy cream  
1/3 cup evaporated milk  
¼ cup half & half  
½ teaspoon salt  
½ pound Oaxaca cheese or substitute mozzarella or Jim's Melting Cheese Blend, grated

#### Directions

- 1. Soften the onion, chiles and tomato.** Heat a saucepan over medium heat, melt the butter, add the onion and chiles, and cook until the onion just begins to soften, about 3 minutes. Add the tomato and cook for 2 more minutes.
- 2. Make and thicken the sauce.** Add the remaining ingredients except the cheese, bring to a boil, and simmer, stirring often, until the mixture has thickened to the consistency of a thick cream soup, 5 – 10 minutes.
- 3. Add the cheese.** Add the cheese, remove the saucepan from the burner, and stir until the cheese is melted.