

Homemade Queso

Total time: about 30 minutes



*Note: Please do not use individually wrapped American cheese slices. Go to the deli and ask for a chunk of American cheese. If it's a chunk, you can grate it. If it's already sliced, you can tear it into pieces so it will melt faster. If you like spicier food, leave some of the seeds in the jalapeno.

1 tablespoon butter
Half of a white onion, chopped
1 jalapeno, chopped and seeds removed
1 garlic clove, minced
1 large Roma tomato, chopped
~10 ounces yellow American cheese, shredded*
1 cup Monterey jack, shredded
1/2-3/4 cup milk

In a medium saucepan over medium heat, melt the butter and cook the onion, jalapeno, and garlic until soft, about 5-10 minutes.

Add in one quarter of the American cheese and 1/4 cup milk. Stir until the cheese has melted. Add in half of the Monterey jack and stir until melted. Keep adding the cheese and milk until incorporated and melted. Use as much milk as desired for consistency. If you want your queso thick, you'll need about 1/2 cup of milk. If you like it thinner, you'll want about 3/4 cup of milk. Add in the chopped tomato and salt to taste. Serve immediately, and reheat on the stove or in the microwave.

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