

GOURMET FISHING

Season III - Episode XXVI



INFO-SHORTS



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Homemade Cheese Dip

Queso Dip



Host, Chef & Guide, David Murray





Contents

Thank you for downloading our Info-Short recipe

- 3 Grocery List
- 4 Homemade Cheese Dip





Grocery List

Homemade Cheese Dip

Queso Dip

White American Cheese

Whole Milk

Jalapeno

Jalapeno Juice

Garlic Powder

Cumin

Cayenne Pepper



Abacos Bar & Grill's Cheese Dip

Homemade Cheese Dip Queso Dip



Serves 4
Ingredients

- 1 lb White American Cheese (similar to Land-O-Lakes Extra Melt White)
- 1 Cup Whole Milk
- 3oz sliced Jalapenos, chopped and finely diced. Should result in 2oz chopped Jalapenos
or 4oz Can of Jalapeno and 2oz peppers finely chopped
- 1 Tbs Jalapeno Juice
- 1 tsp granulated Garlic Powder
- 1/2 tsp Cumin
- 1/4 tsp Cayenne Pepper

Coarsely cut up the cheese and add to a heavy bottom pot. Add the milk to the cheese and pot and turn the heat to medium. Stir occasionally to keep the cheese and milk from sticking to the bottom of the pot and burning. When the cheese is about halfway melted, add the Jalapeno juice, garlic, cumin, and cayenne pepper. Continue to slowly cook down over medium heat.

When the cheese is almost completely melted, and the finely mince 3 ounces of the sliced jalapenos and add to the pot: should be 2oz of chopped Jalapenos.

Slowly cook the contents over low heat for an additional 2-3 minutes and occasionally stir to prevent burning and boiling over.

Keep the queso around about 1300F. This can be achieved using a small crockpot.

To create a mild cheese dip, eliminate the Jalapenos and the Jalapeno Juice.



Gourmet Fishing



We catch fish, and then, We cook our catch...



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