

Chili Con Queso (Mexican Cheese Fondue)

Servings: 2

Source: Tallahassee Democrat

Ingredients

- 1 large Clove Garlic, Peeled
- 1-2 Jalapeno Peppers, seeds reserved
- 1 lb. Sharp Cheddar Cheese, Cut In Chunks
- 1 can Whole Tomatoes, Drained, Chopped
- 2 Green Onions, Cut In 1 Inch Pieces
- ½ cup Milk
- ½ teaspoon Worcestershire Sauce
- Tortilla Chips

Method

Mince garlic and jalapeno in food processor. Add cheese, tomatoes and green onion. Process until blended.

Transfer to top of double boiler. Cook and stir until melted, about 10 minutes. Stir in milk and Worcestershire sauce. Taste for seasoning and add some reserved pepper seeds if desired. Transfer to fondue pot and keep warm.