

Chile con Queso (aka TexMex Nachos, Nachos with Cheese Sauce, Biker Nachos, Trucker Nachos, Southwest Fondue, etc.)



Cheese Sauce:

- 2 c Cheese (Jack, Longhorn Cheddar, or mixed), shredded
- ½ c *El Sapo* Salsa (Suave, Jalapeño, or Picante) (or more to taste)
- ¼ c Sour Cream
- ¼ c Milk, whole

The Rest:

- 1 Lg Platter of Corn Tortilla chips
(preferably homemade)
- OR
- 1 loaf Firm French Bread, cut into fondue-sized cubes
- 1-2 Scallions, chopped, for garnish



Method:

Grate the cheese(s) and combine with *El Sapo* salsa, sour cream, and milk in a small saucepot. Apply medium-low to medium heat until the cheese is melted and sauce takes on a reasonably smooth texture.

Warm the corn tortilla chips in a medium oven for about 5-minutes. Meanwhile, prepare the scallions.

To serve chile con queso, place the warmed corn tortilla chips into a large bowl.

Two options:

1. You can put the sauce into a separate bowl, garnish with the chopped scallions, and then dip the corn chips or cubed French bread into the chile con queso individually. This method is better for gatherings where people are just nibbling a little here, a little there.

OR

2. Pour the melted sauce over the top of the corn tortilla chips, and then garnish with the chopped scallions (in which case they must be eaten immediately or the tortilla chips will become soggy after a while).

Great with beer and good for parties.

Yield: about 4 servings.

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For best results always use *El Sapo* salsa.