

## **Chili con Queso El Dorado**

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**Start to Finish Time: 25 minutes**

*Used as a dip or a sauce on burgers, chicken or pork, this creamy queso is spiced with chiles, chipotle peppers and hot pepper sauce.*

**1 cup green onions, chopped**  
**1 tablespoon olive oil**  
**1 clove garlic, minced**  
**4 cans (4 oz) green chiles, chopped**  
**2 chipotle peppers in adobo sauce, finely chopped**  
**2 cans (5 oz ea) evaporated milk**  
**2 cups (8 oz) Monterey Jack cheese, shredded**  
**1/4 cup fresh cilantro, minced**  
**1/8 teaspoon salt**  
**2 to 4 drops hot pepper sauce**  
**tortilla chips**

In a large saucepan, saute' the onions in oil until tender.

Add the garlic. Cook 1 minute longer.

Add the chilies and chipotle peppers. Cook 2 minutes longer.

Gradually stir in the milk. Heat through.

Remove from the heat. Stir in the cheese until melted.

Stir in the cilantro, salt and pepper sauce.

Serve warm with tortilla chips.

Yield: 4 cups

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Per Serving (excluding unknown items): 1752 Calories; 121g Fat (61.0% calories from fat); 95g Protein; 78g Carbohydrate; 6g Dietary Fiber; 349mg Cholesterol; 2772mg Sodium. Exchanges: 7 1/2 Lean Meat; 5 Vegetable; 4 Non-Fat Milk; 19 Fat; 0 Other Carbohydrates.