
Hot Cheese Dip with Chilies

William Schaeffer - Dayton's Southdale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 small onion, chopped

2 tablespoons margarine

1 cup drained solid-pack tomatoes

1 can (4 ounce) chopped green chilies, drained

8 ounces (2 cups) shredded Monterey Jack or Cheddar cheese

3/4 cup half-and-half

In a medium saucepan, saute' the onion in margarine for about 5 minutes. Stir in the tomatoes and chilies. Simmer about 15 minutes.

Stir in the cheese until it begins to melt. Stir in the half-and-half. Cook and stir until the cheese is melted. Cook, uncovered, for 10 minutes longer.

Serve in a fondue pot or chafing dish. Serve with corn chips or fresh vegetable dippers.

Appetizers

Per Serving (excluding unknown items): 245 Calories; 23g Fat (82.1% calories from fat); 2g Protein; 10g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 270mg Sodium. Exchanges: 1 1/2 Vegetable; 4 1/2 Fat.