

cathy gillen thacker

Chile Con Queso Dip

½ cup sweet yellow onion, finely chopped

½ cup fresh tomato, finely diced

10 ounce can Rotel tomatoes, or tomatoes with green chiles

16 ounce block of Velveeta cheese

¾ cup of chicken stock

Saute onion in 1 tablespoon of olive oil, until it begins to soften. Add the Rotel tomatoes, chicken stock, and Velveeta cheese, stirring constantly over medium low heat, until bubbly. Add the fresh chopped tomatoes. Keep warm on low setting, and serve with tortilla chips.

Variation: Before serving, you can also add 1 cup of leftover beef taco meat, browned ground beef, or browned chorizo (Mexican sausage) for a heartier dip.

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