

Queso Blanco Dip (White Cheese Dip), The Second and Final Attempt

Prep Time: 5 minutes
Cook Time: 5 minutes
Total Time: 10 minutes

Yield: 30 fluid ounces

- 1 1/4 (1.25) lb block White American Cheese ([Land O'Lakes brand preferred](#)), cut into 1-inch cubes
- 2/3 cup whole milk
- 1/2 cup cold water
- 1/4 cup diced green chiles, from a can
- 2 pickled jalapenos, chopped
- 1 ounce pickled jalapeno juice
- pinch of cumin (optional)

Stir together the cheese cubes, milk and water into a large microwave safe bowl. Microwave on high for 5 minutes, stopping to stir after every minute. The mixture might seem watery during the first few stirs, but should come together as a nice runny dip after all the cheese is melted. Remove from the microwave and stir in the rest of the ingredients.

Serve immediately as a dip with tortilla chips or as a sauce over your favorite Mexican dish. If using for a party dip, transfer to a small Crock Pot on the warm setting.

*Recipe Note: White American cheese is found at most deli counters in your local grocery store. Land o' Lakes is my preferred brand, however, I have had great results with Boar's Head, too.

*Reheat Instructions: Store any leftover cheese dip in the fridge. Reheat in the microwave, stirring every 30 seconds until creamy and hot.

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