



Uber Cheese-y Nacho Dip

Makes Approximately 4 Cups

I discovered this recipe on epicurious.com and have been delighting friends and family with it ever since. The secret clearly lies in using Velveeta cheese, which was introduced by Kraft in 1928. Known for its marvelous velvety smoothness when melted (hence the name), it never curdles when heated. For sure, we all may prefer artisanal or specialty cheeses, there is that je ne sais quoi about Velveeta that makes it a classic – and a keeper. This is especially delicious with Lime-flavored or Multigrain tortilla chips. As a sauce for wraps, tacos or sandwiches, it is spectacular.

Ingredients:

1/2 cup lager or full-bodied beer
1 teaspoon ground cumin
1/2 teaspoon dried oregano
1/2 teaspoon garlic powder
1 16-ounce can refried beans
1/2 cup purchased chunky hot salsa (substitute medium salsa for less of a kick)
1 16-ounce package Velveeta cheese, cut into 1/2-inch pieces
1/4 cup chopped fresh cilantro
Tortilla chips

Preparation:

Combine beer, cumin, dried oregano and garlic powder in heavy medium sauce-pan. Bring to simmer. Add beans and salsa; stir until heated through. Add Velveeta cheese; stir until cheese melts, about 3 minutes. Stir in cilantro. Transfer to bowl.

To Serve:

Serve warm with tortilla chips.

Chef's Note:

Re-heat over low heat whisking occasionally. Or, alternatively, reheat in the microwave in 30 second intervals, stirring after each interval until warm.

courtesy of www.TheresAChefinMyKitchen.com