

Queso Dip

Ingredients

- 1 box large Velvet cheese, (2lbs), (cut in 1 inch cubes)
- 16 ozs block of Monterrey Jack cheese, (cut in 1 inch cubes)
- 1 can Rotel Diced tomatoes (I use the hot)
- 1 large yellow onion, diced
- 3 large green bell peppers, diced
- 1 stick butter

Instructions

In a large microwave safe bowl, melt Velveeta and Monterrey Jack cheese together. Microwave cheeses until melted thoroughly, (stirring several times every few minutes) In a skillet sauté finely chopped onion in butter until onion is almost clear. Add diced bell pepper to onion, cover, and let simmer for 4 to 5 minutes. Remove from heat and drain off butter. Add this mixture to Rotel tomatoes and melted cheese. Blend well. Put back in microwave and heat to almost the bubbly stage. Serve with Restaurant style chips.

Summary

Yield: 0

Source: Aunt Ann/Sherri Stamper

Prep Time: 20 minutes

Category: Dips

Cuisine: Mexican

Tags: Queso, Dip, Aunt Ann