



Recipe: Don't Stop Queso Dip

2 1/2 cups real aged sharp cheddar cheese, freshly shredded
2 tablespoons cornstarch
1 tablespoon butter
1 large garlic clove, minced
1 onion, very finely chopped
8 ounces chorizo sausage, uncased (if necessary) and crumbled
One 14-ounce can diced tomatoes, drained and minced (about 3/4 cup)
One 14-ounce can evaporated milk
2 tablespoons [AZ Badia Mexican Fiesta Seasoning](#)
4 jalapeños and/or serrano peppers
1/4 cup cilantro, finely chopped
Tortilla chips, for serving

- Place grated cheese and corn starch in a large bowl, tossing to coat. Reserve.
- Melt butter over medium heat in a large saucepan. Add garlic and onion, and cook slowly for 3 minutes, or until onion is translucent but not browned.
- Add the chorizo, breaking it up with a wooden spoon. Cook until meat is lightly browned, about 5 minutes.
- Add chopped tomatoes and cook for 5 minutes until tomato is slightly softened and the liquid has evaporated. Meanwhile, roast the jalapeños and serranos directly over a gas flame or under the broiler for about 5 minutes, turning occasionally, until charred all over. Remove and once cool enough to handle, mince and add to the pot.
- Add evaporated milk and the cheese mixture. Stir until cheese melts and it becomes a silky sauce. Stir in the [Mexican Fiesta Seasoning](#). Add salt to taste—the amount required depends on saltiness of cheese used. And finally, stir in the cilantro.
- Remove from heat. Serve warm with thick, crispy corn chips.