

Chilli con Queso

- 1/2 cup chopped onion
- 1 tablespoon margarine or butter
- 2 medium tomatoes, seeded and chopped
- 4 ounces diced green chile peppers
- 8 ounces kidney beans, drained
- 2 cups shredded melty cheese (Monterey jack, cheddar, American)
- 1 tablespoon cornstarch
- hot sauce to taste
- tortilla or corn chips

In saucepan, cook onion in butter/margarine.

Stir in tomatoes, peppers, and beans. Simmer uncovered 10 minutes.

Toss shredded cheeses with corn starch. Gradually add to saucepan, until melted thoroughly. Add hot sauce to taste.

Serves: 12 (serve with chips)

Preparation time: 30 minutes

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