

Cinco de Mayo Beer Queso

Ingredients

- 2 tbsp vegetable oil
- 1/2 yellow onion (chopped)
- 1 jalapeño pepper (seeded and diced)
- 2 cloves garlic (minced)
- 2 tsp ancho chili powder
- 1 tsp cumin
- 1/2 cup whole milk
- 1 jar TOSTITOS® Salsa Con Queso
- 1/2 cup TOSTITOS® Chunky Salsa Medium
- 12 oz sharp cheddar cheese (shredded)
- 12 oz, reserve 2 oz Monterey Jack cheese (shredded)
- 1 small tomato (diced)
- 1 avocado (diced)
- 1/2 cup beer
- 4 oz cream cheese
- Salt (to taste)

How to make it

1. In a large saucepan, heat oil over medium high heat.
2. Sauté the onion, garlic, and jalapeño for 3-5 minutes, until onion is fragrant.
3. Add in the cumin and Ancho powder and cook for an additional minute.
4. Reduce the heat to medium low. Add the milk, beer, Salsa Con Queso, Tostitos Salsa and cream cheese, stir until warm.
5. Stir in all the sharp cheddar and 10 oz of the Monterey Jack. Continue to stir until cheese is melted.
6. Salt to taste.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	8

Made with



TOSTITOS® Salsa Con Queso

7. Top with diced tomato, diced avocado.
8. Serve queso warm with Tostitos Hint of Guacamole chips or your favorite Tostitos tortilla chips.